

State Marketing Plan Draws Fire

Wheat Board Act Amendments Brings Rising Cry in House

OTTAWA, March 13—(CP)—Rising cry against proposed amendments to the Canadian Wheat Board Act developed in the Commons last night, with the main objections centering around a provision of cut state marketing of oats and barley.

Progressive Conservative members dominated the speakers' list at the opposition hammered at the enacting clause, which proposes to place the marketing of those two feed grains under compulsory powers of which could not be recovered by the wheat board.

Debate, lasting through most of the evening sitting, drew one government speech from L. A. Mitchell, Winnipeg South Centre—it was his first speech in the house since he left the party in 1945.

The board, he said, had established a price control scheme for wheat, "but it has not given the control of inter-principled movements of wheat products and increased the initial payment to farmers for wheat."

John Diefenbaker (PC, Lake Centre), spearheading the opposition, said the proposal, as it dealt with oats and barley, never would come into effect because the legislation could not constitutionally put the feed grains under the wheat board, but the present scheme, damaged "the spirit of the provinces."

J. A. Ross (PC, Souris) objected that the pensions scheme would be supported by prairie farmers and

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Complete Home Furnishers

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"I'm glad Maybelle took up knitting—it gives her something to think about while she's knitting!"

LOCATION NEW WORK UNDECIDED

Sailor-Artist Commences Second World War Book

By GEORGE ROLAND

OTTAWA, March 13—(CP)—

Preparation of Canada's Second

World War book of remembrance

is to take five years—and has been

started by Lt.-Cmdr. Allan B. Heddle, a lawyer.

The book will contain 45,000 names of fallen Canadian service men, compared with 66,000 names

in the first book.

Now, in the quiet sanctity of the memorial chamber, the parlia-

mentary types are champing at

the bit, ready for years away.

The memorial chamber, a small

Compulsory Auto Insurance Urged

OTTAWA, March 13—(CP)—M. J. Coldwell, CCF leader, last night in the Canadian advanced caucus, called for compulsory insurance by owners of motor vehicles and said it would reduce rates and increase safety.

Speaking on second reading of a private bill to incorporate the National General Insurance Co. of Windsor, he said the time had come for the chamber to give thought to the multiplicity of insurance companies and the means of reducing the "exorbitant" rates now being charged for various types of insurance.

He reported that under a provincially-operated scheme in Saskatchewan, drivers had to pay 10 cents to pay out claims of \$68,000 and still have a reserve of \$85,000 left.

The province also provides free medical treatment and protection than could private companies.

Frank Ferguson (PC-Simco-

ne) expressed support for the legislation and said too much was being made of the cost in the form of premiums paid to foreign companies.

The measure later was given third and final reading.

Government Wants First Hand Report Korean Conditions

OTTAWA, March 13—(CP)—Dr. George Patterson, Canadian representative to the United Nations, will likely be called to Ottawa from Seoul, Korea, for consultation with the govern-

ment. It was learned yesterday.

This action is expected to follow the commission's decision to con-

sider the election of South Korea May 9 to sit up an assembly and an independent national government.

Canada opposed the move at the

commissional meeting laid down by the

UN. It was learned yesterday.

In light of the commission's de-

cision, the Canadian government

intended to get first-hand infor-

mation on the situation from Dr. Patterson to decide any new policy required.

Disease Infection Brings Stiff Penalty

MOSCOW, March 13—(AP)—

George Alfred Duncock, a clerk in the British Embassy, yesterday was

convicted of infecting a 15-year-old girl with syphilis. He was sentenced to serve 18 months in prison and pay £2000

rupees (\$775) in a civil suit.

PRESS HEARS STORY: BUT NO STORY IN IT

OTTAWA, March 13—(CP)—Members of the press heard the story—but there were no leaks to the press.

A review of the international situation and Canada's responsibilities to other nations was made in a speech last night by External Affairs Minister St. Laurent to members of Canadian Weekly Newspapers Association.

But because Mr. St. Laurent told them "this is strictly off the record," no member would divulge what he said.

As a result, two-day semi-annual conference of the association ended almost in silence. They did say they planned meeting again next September at Niagara Falls. But outside of that—and especially on Mr. St. Laurent's speech—try as hard as you could, there were simply no leaks to the press.

Wheat Agreement Said Ray of Hope On World Scene

OTTAWA, March 13—(CP)—"A ray of hope in the world scene" was the way H. Hanumon, president of Canadian Federation of Agriculture, described the signing of the international wheat agreement signed in Washington this week by 30 countries.

"This achievement comes as welcome news to the organized farm workers of Canada, for it is an objective we have sought for many years," he said. "The five-year marketing plan set forth in the agreement is a major contribution to the marketing of other staple commodities entering extensively into world trade."

At the commissioners' conference yesterday morning, the conference had five leading leaders from Gary, Edmonton, the Valley, Wetsaskiwin, Lethbridge, Banff, and Red Deer, was part of the two-day meeting of the Alberta Council of the Canadian Guido Guidance Association, taking place Friday and Saturday.

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TODAY'S MESSAGE

A Scientist on Prayer

We should not look upon prayer as an act in which only the weak-minded, the beggars, or the cowards indulge. Prayer appears to be indispensable to our highest development.

These are not the words of a preacher or minister. They are contained in a new book, "Prayer," written by the late Dr. Alexia Carré, renowned physiologist and Nobel prize winner. They are a scientist's attitude to those who scoff at prayer.

"In the course of history," Dr. Carré wrote, "Prayer has been used as an element as that of conqueror, of building, or of living. In truth, the sense of the holy appears to be an impulse from the very depths of our nature, a fundamental activity. Prayer represents the effort of all that exists, with an invisible being, creator of all that exists, supreme wisdom, strength and beauty, father and saviour of each one of us."

Prayer, Dr. Carré insisted, is not only the highest way of life, but the highest weapon which men can depend upon for their salvation.

"It is necessary," he declared, "to pray frequently. To pray on rising and then to have the rest of the day like a pagan is absurd. Very brief thoughts or mental invocations can hold a man in the presence of God. All contact is there, even by thought."

The result is an abundance of inspiration and consolation in what Dr. Carré had to say in regard to the effects of prayer on the human personality.

"Under the influence of prayer," he wrote, "even the ignorant and backward become feeble; the poorly endowed make better use of their intellectual and moral forces. Prayer, it seems, lifts men above the mental station which belongs to them by their heredity and education. This contact with God impregnates them with peace. And peace radiates from them. And they carry peace wherever they go."

COME TO CHURCH THIS SUNDAY

United Church

EASTWOOD UNITED
Min. Rev. T. J. Stoltzman, S.M.
11908 82 St.

Eastwood Service 11 a.m.
Canadian Service 10 a.m.
Subject: "Man's Best Investment"

Buchanan United Church, 7:30 p.m.

We invite you to worship

JASPER PLACE UNITED

Min. G. A. Larue, B.A., B.D.
Music Director: Mr. W. C. Organist: Miss M. R. McLean, A.T.C.M.

11:00 a.m.—"Jesus Died"

Soloist: Mr. Jim Roden

Anthem: "Eternal and Morning."

7:30 p.m.—"Outpour."

Anthem: "Young People's Union."

Norwood United Church

Cor. 118 Avenue and 85A Street
Rev. W. T. YOUNG, Minister
E. M. Bonner, Organist and Choir Leader

11:00 a.m.—Morning Service

Anton: "Make a Joyful Noise"

Solo: Mrs. N. E. Smith

12:15 p.m.—Sunday School

7:30 p.m.—Evening Service

Solo: Miss Alice Shynska

McDOUGALL

Corner 100 Avenue and 101 Street

Minister: Rev. Wesley Bainbridge, Chorister: W. H. Kendra, A.L.I.M.

11:00 a.m.—"THAT FAITH MIGHT LIVE."

Anthem: "Light in Darkness" (Jenkins)

"Brother James' Air" (arr. Jacob)

7:30 p.m.—"DID YOU SAY THIS OR WAS IT SAID TO YOU BY ANOTHER?"

Anthem: "God So Loved the World" (Stainer)

"The Twilight Shadows Fall" (Wood)

9:00 p.m.—YOUNG PEOPLE'S FIRESIDE

KNOX

104th STREET UNITED
REV. GERALD ROGERS, B.D., Minister

11:00 a.m.—"THE CHRISTIAN IMPERATIVE."

(RECEPTION OF NEW MEMBERS)

Anthem: "Lord Most Holy"—Soloist: Wm. Smith

7:30 p.m.—"THE ROBE"

Anthem: "God Is Love"

Duet: Mrs. E. Frisk and Wm. Smith

8:30 p.m.—YOUNG PEOPLE'S

ROBERTSON

Corner 102nd Avenue and 123rd Street

Minister, Rev. Angus J. MacQueen, B.A., B.D.

11:00 a.m.—"THE TRIAL OF JESUS."

Anthem: "Lord, Correct Me" (Handel)

7:30 p.m.—"FAITH IN LONG PANTS."

(Ninth in Series "Christian Principles and Current Problems")

Anthem: "Once Long Ago" (Korngold)

Solo: Norma Miller, L.T.C.M.

Musical Director: John Heyman King, Miss B. (Cantab) F.R.C.O., A.R.C.M.

HIGHLANDS UNITED CHURCH

Cor. 123 Avenue and 84 Street

Minister: Rev. R. D. B. McLean, M.A., B.D.

Choir Director: J. H. Pritchard, Organist: Miss L. Gilmore, A.T.C.M.

11:00 a.m.—"The Eternal Challenge"

"Concerning Burial of the Dead"

Anthem: "There Is No Life"

"The Lord Will Be a Refuge"

METROPOLITAN UNITED CHURCH

100th Street and 3rd Avenue

Rev. R. M. Thompson, Minister

7:30 p.m.—"WATCHING THE CROSS"

Anthem: "Praise Ye the Lord"

Heath

Solo: Miss Sherrill Layton

Choir Master: Mr. J. G. Linn

Organist: Mrs. J. V. Dodds

2:30 p.m.—Young People's Union Class, in the Annex

3:30 p.m.—Young People's Union, Annex Hall

Welsh Male Voice Chorus

CENTRAL UNITED CHURCH

106 Avenue and 39 Street

Peter Delicate, Organist

Mr. and Mrs. E. H. BRIDGELL, M.A., B.D.

11:00 a.m.—"WEEP NOT FOR ME!"

Anthem: "The King of Love My Shepherd Is"

R. J. Eby

7:30 p.m.—"Sing the Old Songs"

7:30 p.m.—"THE EVERLASTING MERCY."

Anthem: "Jesus Christ Our Lord" —W. J. Angus

8:40 p.m.—Young People's Union.

Good Friday—Cantata: "The Seven Last Words" (Dubois)

WESLEY UNITED CHURCH

100th Street and 107 Street

REV. MURDOCH MCKINNON, M.A., D.D., Minister in Charge

11:00 a.m.—"THE HIGHWAYS TO ZION."

Anthem: "The Highways to Zion"

Tenor Solo: Mr. H. S. Fawcett

7:30 p.m.—Communion Class

8:40 p.m.—Young People's Union.

March 26—St. Patrick's Tea at the Manse.

Good Friday—Cantata: "The Seven Last Words" (Dubois)

THE SALVATION ARMY

100th Street, Bloor South of Jasper Avenue

Mr. and Mrs. I. H. Hayes, Corps Officers

11:00 a.m.—"MAJOR ETHEL LANGFORD."

Supt. of the Women's Receiving Home

7:30 p.m.—MRS. MAJOR HALSEY IN CHARGE

"WITH A SMILE AND A HINDRED SMILES."

Young People's Meetings at 1:45 and 3:30 p.m.

INSPIRING MUSIC

DYNAMIC GOSPEL MEETINGS

A Grand Welcome to All

"CONS'NTS & CAPACITY."

Anthem: "The Day Thy Love Has Spared Us" (Walton)

Sunday School, 9:15 to 10:15 a.m.

Organist and Choirmaster: MR. L. F. DAYZAND

Churches

Religious Remarkables . . .

By Schell



The quarell of the sparrow in the full round moon and the star-laden sky, and the loveliness of the evening leaves. Had had now earth's old and weary cry.

And then you come with those red mournful lips.

And then you come with the whole of the world's tears,

And all the sorrows of her stars in the sky,

And all the burden of her myriad years.

And now the sparrows warring in the eaves,

The stars in the sky, the white stars in the sky,

And the loud chanting of the unquiet leaves.

And now you come with earth's old and weary cry.

—W. B. Yeats

To Hold Service

Rev. Albert Johnson who will be guest speaker at 34th anniversary service of the Royal Canadian Legion.

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

11:00 a.m.—"THE SACRAMENT OF THE LORD'S SUPPER"

Anthem: "Behold the Lamb of God"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"FRIENDSHIP TESTED BY THE CROSS."

Anthem: "Judge Me O God"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"COURAGE TESTED BY CALVARY"

Anthem: "God So Loved the World" (Stainer)

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"COURTSHIP TESTED BY CALVARY"

Anthem: "In His Name"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"SUNDAY SCHOOL TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"WORSHIP TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"EVANGELISM TESTED BY CALVARY"

Anthem: "God So Loved the World" (Stainer)

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"MISSION TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"PRAISE TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"WITNESS TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"LOVE TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"FAITH TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"HOPE TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"LOVING TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"FORGIVENESS TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"HEALING TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"WISDOM TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"POWER TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

12:15 p.m.—"STRENGTH TESTED BY CALVARY"

Anthem: "I'm Glad"

Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

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Rev. Mr. John Johnson, pastor of the Royal Canadian Legion.

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DISTRICT NEWS IN BRIEF

**Miss B. Stewart
"Queen" at Vilna****Chamber Commerce Candidate Chosen to Rule Over Carnival**

VILNA, March 13—Miss Bette Stewart, Vilna chamber commerce candidate sponsored by the Vilna Chamber of Commerce, was chosen Queen of the recent annual carnival. She was crowned Queen on the third night of the three-day event by P. H. Walker.

Queen Bette's four attendants were Mrs. Pauline Kuhn of Stettler; Mrs. Mary Vachek, Vilna; Mrs. Auxiliary, Miss Lucy Tkachuk of Bellis and Miss Anna Fushy of Vilna. Miss Rosemary Vitushuk and Henry Ewanich were also present.

The pageant was opened by the 1947 Queen, Miss Irene Pollio and her train bearers, Shirley Paley and Shirley Lyle. Shirley Paley was the kitchi substituting for Dale Carton, who has moved to Rimbey.

On the third night the crowd was entertained by seven Glens Club artists, including Mr. and Mrs. McKay, Miss Audrey Wentworth, Miss Judy Greenlease, Gordon Linney, Miss Karenine Steele, Bill Way and Miss Lydie Stevenson.

N. J. W. Arthur, chairman of the sports committee, expressed a vote of thanks to the Glens Club members.

The tiny midget carnival which was called off to follow, was cancelled because of the weather.

Following are the prize winners: Costumes—1. Miss Bette Stewart as Miss America; 2. Miss Vickie; 3. mid-Victorian dress.

Fashion—1. Miss Dorothy—Mr. and Mrs. King from Spidden; 2. Miss King from Spidden; 3. Miss K. Smith from Lethbridge.

Oldest lady on skates—Mrs. Wm. G. Stewart. Oldest man on skates—J. M. Rephael. Outstanding—H. Haluschak and Mrs. Nedra Stevenson; H. Haluschak and Mrs. Girls' RACES

1st place—1. Miss Claudia Republica; 2. Mrs. and under—1. Mary Ann Ewanich; 3. Physique—Modukai.

Artistic—1. Miss Shirley Paley; 2. Gloria Lohachak; 3. Gloria Lerner; 4. Shirley Lyle; 5. Shirley Paley; 6. Gloria Lerner.

10 yrs. and under—1. Shirley Paley; 2. Shirley Lyle; 3. Gloria Lerner.

11 yrs. and under—1. Elizabeth Bullock; 2. Lorain Hutchinson; 3. Shirley Paley.

Girls figure skating—Gladys Lukchuk.

BOYS' RACES

1st place—1. Ray Edwards; 2. Bobby Whitford; 3. Henry Shapka; 4. Eddie Kastner; 5. Eddie Lounsbury; 6. Eddie Kastner.

2nd place—1. Eddie Kastner; 2. Eddie Lounsbury; 3. Eddie Edwards; 4. Eddie Kastner; 5. Eddie Edwards; 6. Eddie Edwards.

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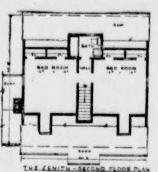
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Guide to Home Builders



THE ZENITH—A thoroughbred—a true, blueblood with generations of Colonial tradition back of it—is the best description of a house with an eye to the future. It offers a fire place, heating, the first floor complete with living room, dining room, kitchen, two bedrooms and bath. There are also two more bedrooms and bath upstairs whenever you need them and feel you can afford them. Fine architectural features are included in the plan and the design is in no way affected by your choice. Every room is of good livable size. Each is well proportioned. Main portion of the house is almost square which facilitates economical construction. Living room has an open fireplace, outside brickwork of which adds to the charm. Garage is attached to the house by an open porch which serves as a covered way from garage to porch in bad weather. The little salt box extension that adds charm to the lines of the garage serves as a convenient storage for garden tools and keeps them out of the garage proper.

Flour Millers Come Under Prices Probe

By John Leblanc

OTTAWA, March 13.—(CP)—Allegations of an "unfair" trade practice among flour millers will be investigated by the Commons price committee, it was indicated yesterday.

The charge—made by the Can.-A. Association of Consumers—is that milling companies force feed dealers and farmers into buying certain amounts of flour before they can get their requirements in mills—flour by-products—used in feeding livestock.

Committee members showed immediate interest when the association, in a brief read by president Mr. R. H. Martin of Arbutus, Ontario, declared it had "received reports" that millers were following the practice.

Health Minister Martin, committee chairman, declared he was drawing it to the attention of committee members for their review to an inquiry. Douglas Harkness (PC—Calgary East) and Jean Lévesque (Liberal—Montreal) agreed it should be investigated.

UNFAIR SITUATION

The association brief declared it felt the alleged practice "constituted an unfair situation."

New Division Of Sask. Govt. May Be Set Up

REGINA, March 13.—(CP)—Admiry-General Cormier of Saskatchewan suggested last night a new division of the provincial government, to be established after the next election, and devoted exclusively to the welfare of the small business man.

"I would like to see some division of government set up whose primary objective would be to keep the viewpoint of small business in mind in government and legislature," he said.

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Construction Slows Across Dominion

Permits and Values Drop Edmonton Figures Show

CLOSE of 1947 saw a total of 76,738 new dwelling units completed across Canada.

This number brought to nearly 200,000 the number of new units completed in the three years. During 1947 close to 75 percent of units were built in municipalities and other urban municipalities.

In Edmonton during year 1947 there were 1,000 permits for construction of housing valued at \$6,367,000, a decrease of 44 permits worth \$1,000,000.

Cross-Canada figures are based on actual reports from more than 600 municipalities, representing 87 percent of the population, incorporated municipalities, and include an estimate of new units in rural and urban municipalities.

The following table shows the number of units in each of the last three years:

	1947	1946	1945
Met. areas	1,000	1,444	1,444
Other urban mun.	32,282	26,014	26,014
Rural and urban municipalities	2,235	2,836	2,506
Total	76,738	71,218	60,500

Netherlands Police Force Enlarged

THE HAGUE, March 13.—(AP)—The government announced yesterday that the Dutch police force will be increased to 10,000 men to meet the needs of the Netherlands police forces to safeguard public security.

Judge Minister A. H. Marrenen told parliament the government's new policy will be to increase the number of police available to combat organized extremist activities from any quarter. He said privately that recent events in Czechoslovakia, where Comintern seized control, had speeded the government's decision.

Police Search Fails To Reveal Bomb

NEW YORK, March 13.—(AP)—Police searched for an hour tonight through the British government office, on the 61st floor of the Empire State building after an anonymous envelope bearing a bomb was found.

Yesterday, too, in a similar search of children's clothing stores, police found nothing but five patrolmen were left on guard for the rest of the night.

EASY DRIES IT

Bathtub Enclosures
Sales & Installation

U.K. Govt. Prepares New Nationalization

LONDON, March 13.—(Reuters)—Drifts of the government bill for the nationalization of the steel and ship industry now is completed and is likely to come before the House of Commons this week. It was authoritatively learned yesterday.

The Labor government intends to introduce the bill early in the session, which begins in October.

The opposition is bitterly opposed to nationalization of the steel and ship industries. The Conservatives phrased that the industry has reached a record high level of production.

Labor, fearing that the Conservatives, through their majority in the House of Lords, will prevent the bill from becoming law, has introduced the parliament bill. This gives the government power of delay to one year.

The expected anti-car bill, officially described as a measure to encourage the use of public transport, may be presented to the Commons—though not debated—before Parliament rises for the Easter recess.

Crew Rescued

GAY HEAD, Mass., March 13.—(AP)—The 56-foot New Bedford fishing vessel Smilyn broke up last night on rocks southwest of Martha's Vineyard Island. All five of her crew were rescued.

TREES

MONARCH

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WEST END NURSERIES

2227 33 St. W., Calgary



SEVEN PROMINENT CITY TRUNDLERS, who have been burning up the alleys at the Edmonton Bowling Association's 20th annual tournament, were in a jovial mood when caught by the Bulletin cameraman.

Greco Fights Jack April 9 At Montreal

NEW YORK, March 13.—Beau Jack and Johnny Greco, who have tangled twice before, will meet in a 10-round bout at Montreal's Forum April 9.

Promoter Raoul Godbout of Montreal announced here Friday he has just closed for the match.

He predicted it would draw Canada's biggest fight gate in his day, with a record record gross of about \$50,000.

The two batters went 10 rounds to a draw in their first meeting, while Jack gained a decision in their second get-together.

Greco is Canadian welterweight champion while Jack held the world's lightweight title at one time.

Canadians Tie Up Manitoba Series

WINNIPEG, March 13.—Gordie Waters led Winnipeg Canadians to a 20th straight victory over Manitoba last night to tie their best-of-seven Manitoba junior hockey final at 2-2 and mark the first time in 10 years the series ended without the necessity of overtime.

Curling Draws on Page 7

Westmount Chalks Up 12th Skating Triumph

Assuming a fine total of 700 points at the 11th Street rink last night, skaters of the Westmount Club sped to victory in the Edmonton Federation of Community League meet for the 12th time since 1932-33.

With the victory went the Gordon Winslow trophy. The place came the Alberta Avenue Club with 571 points. Elmwood Park was third with 550, followed with runner-up received Orange Crush trophies. Others finished in the top ten were: Central, 520; Seona Centre, 50; Castle, 50, and Garneau, 15.

Yesterday's thrash left the ice in repair order, but most of the favorites came through with flying colors.

Pat Guan, provincial indoor champion, swept the boards in her class, as did Ray and Jack King, senior, but Lloyd Johnson, another provincial champion, was beaten out by Bill Kortez of Alberta Avenue. Bill took the 200 and 400 yards, while Guan came through in the 800 and mile events.

The results follow:

Girls 100 yards: 1. Joan Hobson, Westmount; 2. Doreen Williams, Alta. Ave.; 3. Isabella McLean, Alta. Ave.; 4. Shirley Johnson, 100 yards, one lap.

Girls 200 yards: 1. Shirley Johnson, Westmount; 2. Irene Walker, Westmount; 3. Margaret Lewis, Elmwood Park; 4. Margaret Lewis, Elmwood Park; 5. June Lewis, Elmwood Park.

Girls 400 yards: 1. Irene Walker, Alta. Ave.; 2. Terry Anderson, Alta. Ave.; 3. Shirley Johnson, Elmwood Park; 4. Margaret Lewis, Elmwood Park.

Boys 800 yards: 1. Bill Kortez, Alta. Ave.; 2. Lloyd Johnson, Alta. Ave.; 3. Lloyd Johnson, Central; 4. Shirley Johnson, Elmwood Park.

Boys 1,600 yards: 1. Bill Kortez, Alta. Ave.; 2. Lloyd Johnson, Alta. Ave.; 3. Shirley Johnson, Elmwood Park; 4. Lloyd Johnson, Central.

Boys Mile: 1. Betty McLean, Alta. Ave.; 2. Ross Homan, Central; 3. Shirley Johnson, Elmwood Park; 4. June Lewis, Elmwood Park.

Boys 1600 yards and over 200 yards: 1. Lloyd Johnson, Central; 2. Ross Homan, Central; 3. Shirley Johnson, Elmwood Park; 4. June Lewis, Elmwood Park; 5. Betty McLean, Alta. Ave.

Boys 4 miles: 1. Lloyd Johnson, Central; 2. Shirley Johnson, Elmwood Park; 3. June Lewis, Elmwood Park; 4. Shirley Johnson, Elmwood Park; 5. June Lewis, Elmwood Park.

SPORTS BULLETIN

Visiting Bowlers Fail Better Tournament Marks

Visiting bowlers from Davy's Creek, Calgary and Vancouver invaded the "Bac" alley in Fort McMurray, but all failed to better previously established marks in the Edmonton Bowling Association's 20th annual tournament rolled into its last day.

The tourney will close after bowlers run three more shifts tomorrow, go to 10. Stevens with 1664. Officially feel that these three marks will stand tomorrow.

CURTAIN DROPS

The curtain will drop officially tonight with a reception for the visiting team.

Following are the leaders at conclusion of play Friday.

A-Team—Alain: Linda, 20; Bill, 19; Shirley, 19; Shirley, 19.

B-Team—Olive: Gibson-Lind, 19; MacLennan, 19; MacLennan, 19; MacLennan, 19; MacLennan, 19.

C-Team—Burns: Special, 4044; Burns, 3931; Burns, 3931; Burns, 3931.

D-Team—Canada: Waterloo Hotel, 3211; South Siders, 2353; Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211.

E-Team—Horn: Special, 4044; Olchovsky, 3951; Special, 3951.

F-Team—Kings: Special, 4044; Bridges-Stevens, 1181; Paulson-Martin, 921.

G-Team—Kings: Kings, 3057; Curley, 2919; Kings, 2919; Kings, 2919.

Mixed Team: Special, 4044; Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211.

Open Team: Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211.

Senior Team: Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211.

Junior Team: Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211.

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Junior AG Team: Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211; Waterloo Hotel, 3211.



Free Text Books In City High Schools Approved by Majority in City

G. A. LUNDBERG

ELIS CHIMERA

AB DAHLQREN

MARGARET EUSTACE

FRED BARKER

MILDRED RANKIN

CHARLIE ATKINSON

ILONA CHUBAK

"I don't think about it much, but I think it's a good idea. We should standardize and supply books up to Grade 12."

"I don't know. People would buy books. It must be worked on the same footing, more or less. Gives them the same chance."

NO INVESTIGATION OF TREASURY LOANS

Implications that private members or cabinet members receive special services from provincial treasury branches were strongly resented by Premier Manning Friday.

Mr. Manning was firm in his declaration that no legislative investigations of loans made by treasury branches would be permitted. He did not elaborate on the matter.

In closing the budget debate, the premier said only 15 loans from the treasury had gone to hotels.

"It is unfair to imply treasury branches are deeply involved in hotels," he said.

Oddfellows to Combat Juvenile Delinquency

Juvenile delinquency in Alberta is to receive attention of the Independent Order of Oddfellows. This was decided at legislative session of Friday, of 43rd annual sessions of the Grand Lodge of Alberta in Masonic Temple.

Grand Lodge decided to set up junior lodges in major centres to provide outlets for activities of the young. The main purpose is also to be given crippled children through facilities of the order and Red Cross hospital, Calgary.

Committee to investigate possibilities was formed for a year members of the order were appointed.

PRESENTATION MADE

Presentation was made to Thomas Niven, 79, of Lehighbridge, on the occasion of October 1, his 80th birthday. Mr. Niven was elected grand master. Other officers were T. W. Hinckley, Ponoka; deputy grand master, LaBarge; Hugh Hines, west; A. W. McLean, North Battleford; W. J. Weston, Swift Current; and Dan Haskins, Moose Jaw.

Anybody has an adding machine? Constable Ken Parsons found one Saturday morning in the basement behind the Coronation Hotel. No owner has been located yet.

CONSTABLE FINDS ADDING MACHINE

Two crown companies will take over work of Alberta's insurance branch according to bills given first reading in legislature.

One of bills establishes the Life Insurance Company of Alberta and the other the Canadian Life Assurance Co. of Alberta. Policies issued by present government insurance would be taken over by the new companies.

The government of the United States allows people to speed up their turn-around time on hard insurance policies. Alberta has turned down a \$1,000,000 bill for cancer research.

Provision of depression era funds is now in place soon after the presidential elections this winter.

"Within the next five years," he said, "we must have a different social system or the human race will go to hell."

People would learn to live instead of learning to make a living. If we don't wake up soon we will be in the Third World War, he said.

HE SINGS, PLAYS, TEACHES

His Name's Not Petrillo But He's Just as Potent

BY JACK DE LONG

Herb G. Turner doesn't look like James Cagney, but he doesn't act like him either, but in other ways there's a resemblance.

As an amateur, Edmonton's Herbert G. Turner is more accomplished than Cagney's James Cagney. Turner sings, plays and teaches piano and French horn. Petrillo once played alto trumpet without too great distinction.

Chief points of similarity between the two men are that Petrillo is president of American Federation of Musicians, Turner is secretary of Edmonton Musicians Association.

Petrillo is a big name in American Labor, is general manager of Edmonton Trades and Labour Council.

Turner thinks Petrillo is doing a great job of protecting interests of musicians all over the United States and Canada.

Edmonton musicians must think Turner does a fine job of protecting interests of musicians here. He is president of the secretary of the union for 35 years.

Turner has conferred with Petrillo six or seven times.

Born in England, Mr. Turner was educated there and came to Canada in 1904, when the great British war hero was a major in the Royal Flying Corps.

One of his first jobs was with Hussars, South African war.

Both as soldier and war correspondent.

"Cagney" was distinguished for his great driving energy.

Many in the regiment liked his

brother Jack Churchill better."

Mr. Turner, 39, of Edmonton in 1907 started working for the city telephone department, digging up poles and wires which phone company and loans may also be made to General Insurance if required to build and repair roads.

Appointment of boards and administrative procedure is covered in both pieces of legislation.

AGED TRUANTS ARE LOCATED

Two elderly men who stayed from the Alberta Musical Association's annual concert for the Alberta music committee; Mr. John F. Turner, 75, and Mr. Charles L. Chisholm at Grace Lutheran Church and secretary of Edmonton donations advisory board.

Mr. Turner is in complete agreement with Petrillo's proposal of reorganization on radio.

"Good local live musical programs would come if recorded programs dropped," Edmonton's Mr. Turner declared.

A tenor soloist, Mr. Turner is original winner of Howard Hanson competition, composer for annually at the Alberta Musical Festival.

Mr. Turner is a busy man indeed. Here are just a few of the chores he carries out in addition to his regular job as chairman of Edmonton Branch of Alberta Registered Teachers Association: president of provincial association of piano organ-

ists; secretary-treasurer of Edmonton Albert Musical Association; Alberta music board and University of Alberta music committee; member of Edmonton Board of Education; choir master at Grace Lutheran Church and secretary of Edmonton donations advisory board.

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SHOPPING GUIDE**Seasonal Foods Add Variety to Menus**

By Bea Thrift

Freshness and enthusiasm to day-by-day living. Spring brings new spirit and ordinary household tasks such as marketing and meal-planning will be pep up with the appearance of seasonal fruits and vegetables. Are you as impatient for your garden-green-greens as I am?



Actress Jean Russell happens to have well-proportioned figure. You may be reaching perfection because of your build. Temper your efforts to attain it with common sense.

Why Grow Old?
By Josephine Lowman

No matter how much a wife admires her husband, many letters come from women who wish to know how far their measurements have gone and where just where they are out of line. Therefore, I think it is time to repeat on this subject.

The woman's figure has the same bust and hip-measurements. Your figure is very good if there is only a slight difference between the bust and the hips. The waist should be ten inches smaller than the bust.

HOWEVER, and this is a big however, bony structure plays an important part and some women can't seem to get the right proportions while others would have to stretch themselves into uncomfortable positions to just give them only as a guide in discovering what is wrong.

If there is a great difference between your bust and your hip measurements, then you can be fairly sure that you are not well to take bust developing and hip reducing exercises.

On the other hand, your waist should be smaller than that it should be but has no fat deposits around it, the problem is likely to be a protruding abdomen.

Personal adaptation of weight charts is also important. You will find charts that indicate the ideal weight for thirty-five to many women that find a gain of five to ten pounds over that is

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Still no news from the lettuce, tomato, celery front. Never mind I'm the stuff so much.

Always in a quandary as to what to do with leftover juice from peaches or apricots? Try adding apricot or peach nectar with 1/2 cup unsweetened grapefruit juice. Chill and serve. This is a delicious and refreshing drink.

There's a trick to peeling several eggs at once. Break into bowl. Stir boiling water—1 cup per egg—with wooden spoon until it whites. Place eggs at one into centre of whirl. Cover, cover just below boiling, 10 minutes.

If you long for strawberry muffins, why not in the oven in March? To stop you having them? Both come from fresh as fresh can be. Muffins are simple to make, sugar syrup is available in a 16-ounce container for \$1.00.

Other frozen goodies are peeled apples at 25¢ for 16 ounces, canapes with a variety of vegetables.

Here's a sparkling way to cool drinks without diluting them. There are plastic cups—colored and clear. They cost 10¢ each. You can buy them eight for \$2.00. Freeze them in your refrigerator. Then use them in the glass. The water will escape the plastic container. Cool as a breeze. Good idea what?

Sheer lovely nylon hosiery is another good buy. It costs \$2.25 and in complement a "new look" ensemble of mulberry hosiery and a matching coat. The waist should be ten inches smaller than the bust.

"Top with buttered crumps" is off the final menu to oven casserole dishes—just that I got to thinking about seriously the casserole. Can't be too serious with these peaches. Try crushed salted pretzels or chocolate cracker crumbs as a topping. Or if you have potato chips in your cupboard, they would be a happy surprise for a change for topping, particularly if you crush them coarsely and mix with melted cheese. You don't need butter with this.

Bust Champions Issue Challenge

—CLIFFORD H. Lyle Watt of Medicine Hat, winner of the city's bridge champion, has issued a challenge to other Alberta cities to have a bust competition.

The men suggest that representatives be chosen throughout the province for a provincial meet-

ing as they grow older. Therefore, do not strain too desperately toward perfection, age into consideration always keeping health as well as beauty in mind.

If you wish to have a "Weight Chart for Women," send a stamp and 10¢ to Mrs. Josephine Lowman, 10359 Jasper Avenue, in care of The Edmonton Bulletin.

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Homey and comfortable, 4 rooms, all utilities, \$1,200.00 cash. Available in April. Possessions, the short notice. Ph. 250000. **Book Cash**. **North 100th St.** We think it's the best ever.

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L. T. Melton Real Estate **We have 3 Salesmen, specializing in the South Side. For fast and reliable service, call either Jim Allard, Jim Hawley or Jim L. Melton. Great prices, quick sales. Give us a ring and come play. We are a ring and one of our Salesmen, will be there.**

2000 2100 2140

FOR YOUR WEST-END RESIDENCE AND LOT OWNERS **Jim Allard, Jim Hawley**

Specialists in property west of 100th St., Oliver, Glenora, Westwood, Inglenook, Hillside and Calder, etc.

L. T. Melton **REAL ESTATE** 10025 100th St. **Ph. 250000-2130**

HIGHLANDS **4-room bungalow**, three years old situated on a corner lot, 1000 sq. ft., 2 bedrooms, 1 bath, 1 car garage. Owner leaving city. Price to sell. Ph. 250000.

NORTHWEST **4-room bungalow**, with extra room in full basement. This is a comfortable home for a family of four. Large living room, kitchen, dining room, 2 bedrooms, 1 bath, 1 car garage. Ph. 250000. Full price, \$1,200.00 cash, or arranged, or take small house in trade.

FOR QUICK RESULTS **LIST YOUR WEST-END RESIDENCE AND LOT OWNERS** **Jim Allard, Jim Hawley**

Specialists in property west of 100th St., Oliver, Glenora, Westwood, Inglenook, Hillside and Calder, etc.

L. T. Melton **REAL ESTATE** 10025 100th St. **Ph. 250000-2130**

HOMES **South Side—4 room stereo bungalow—hardwood floors—cabinet kitchen—gas heat—immediate possession—\$1,200.**

SOUTH SIDE—Large 4 room stereo bungalow—hardwood floors—cabinet kitchen—gas heat—immediate possession—\$1,200.

SEE GROVER

Greene & Miller **40% Money to Lend**

Real Estate and Business Brokers **2002 10th St. Phone 21780**

SMALL HOUSE AT ONLY \$2,000.

TWO ROOMS 10' x 20' **on corner**

2 lots. House heated. Taxes paid

on transportation. Terms available

See TOMMY at **Bernier - Broen**

10025 100th St. **Phone 27000**

FAIRVIEW DISTRICT—4 room

frame bungalow, 1000 sq. ft., 2

bedrooms, 1 bath, 1 car garage,

1000 sq. ft. on 1000 sq. ft. lot.

REHOMED—**4 room stereo bungalow**, 1000 sq. ft., 2 bedrooms, 1 bath, 1 car garage. Owner leaving city. Price to sell. Ph. 250000.

CENTRAL—EAST **A 4 room stereo bungalow, built 2 years, with revenue of \$600.00 per month, because of**

alloway agencies **J. C. Henderson** **10025 100th St. Phone 280000**

QUICK POSSESSION

Full price \$1,200.00 **All cash**

Rehomed—**4 room stereo bungalow, built 2 years, with revenue of \$600.00 per month, because of**

alloway agencies **J. C. Henderson** **10025 100th St. Phone 280000**

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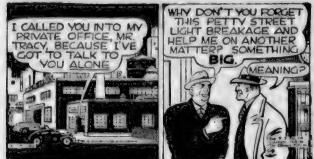
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LOT **4 room stereo bungalow, built 2 years, with revenue of \$600**

DICK TRACY—



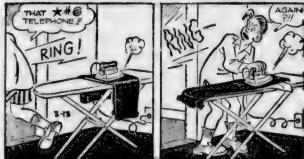
MOON MULLINS—



SUPERMAN—



DOTTY—



GASOLINE ALLEY—



ARCHIE—



FRECKLES—



RIP KIRBY—



NANCY—



By Chester Gould



By Willard

STEVE CANYON—



By Milton Caniff

ORPHAN ANNIE—



By Harold Gray

ALLEY OOP—



By V. T. Hamlin

SMITTY—



by Galbraith

SIDE GLANCES—



BRIDGE

Figuring Holding Tests True Ability

Todays hand is the type on which a player's ability can be graded. A great many players would make considerable progress if they would make the correct decisions.

After East's opening lead of the diamond king held, he continued with the queen of diamonds. West overtook, led back the seven of spades, and declarer was in with dummy with the king.

At this point declarer should lead the deuce of clubs from dummy.

British Cruiser Holds Up Business

BELIZE, British Honduras, March 12.—(Reuters) —The Guatemalan-British border dispute has informed United States border patrols that the Guatemala-British frontier will be reopened soon. The border is closed because field leaves Belize, it was learned here yesterday.

Colonel Vice-Admiral Mr. W.H. Tamm, aboard the British field said there are no plans at present to withdraw the ship from Belize.

One United States timber company which sells mahogany along the border is losing about \$4,000 daily because the frontier is closed.

Guatemala's recently named chief of the board of directors is leading the opposition to four hearts. West doublet without the king and queen of diamonds, while the ace and king of spades or any club.

Now, however, he should have four hearts, which would leave him the king and queen.

West held four hearts to the king; he might have been reluctant to draw trumps, but he had the location of the king. However, the fact that he holds four hearts is the key.

Declarer had already set two diamonds and a club, and a couple of diamonds had been cashed.

However, the reason unless East's singleton is the king, the contract cannot be made. So the ace of spades must be cashed.

Now a diamond should be ruffed with the heart of clubs a club returned and ruffed by declarer, and the ace of diamonds ruffed with the queen of hearts. The last three tricks will be won by declarer with the three high hearts.

Opening—**K**

N ♦ Q 10 9
♦ 2 4 3
♦ 8 6 3
♦ 5 K Q 7
♦ Dealer ♪ 5

72 ♦ 5 4 3 2
W ♦ 8 6 3
♦ 5 K Q 7
♦ Dealer ♪ 5

5 ♦ A K
♦ 3 2 7
♦ 6 2
♦ 1 3 7 5 2

Tournament—Nothing **vd.**

S **W** **E** **N** **R**

1 ♠ Pass 1 ♠ 1 ♠ 1 ♠ 1 ♠

1 ♡ Pass 1 ♡ 1 ♡ 1 ♡ 1 ♡

3 ♢ Pass 3 ♢ 3 ♢ 3 ♢

Double Redoubt ♦ ♦ ♦ ♦

Pass Pass

Opening—**K**

5 4
♦ A 10 8 6
♦ 2 4 3 4
♦ 8 6 3 2

72 ♦ 5 4 3 2
W ♦ 8 6 3 1
♦ 5 K Q 7 1
♦ Dealer ♪ 5

5 ♦ A K
♦ 3 2 7 1
♦ 6 2 1
♦ 1 3 7 5 2 1

Tournament—Nothing **vd.**

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Pass Pass



HER EXCELLENCY the Viscountess Alexander shows interest in the work of a pupil at the Mackay Institute School for the Deaf, in Montreal, which she visited recently. Miss Winnifred Cory, a teacher, is at extreme left, while Mrs. Robert Loring, president of the institute, and M. S. Blanchard, principal of the school, are at right.

Crews of Ships Are Paid Off

In Strike Tie-Up

HALIFAX, March 13.—(CP)—

Crews of two of the eight Canadian

ships

that have been chartered by

the strike of three officer groups on both coasts have been paid off. The strike was officially closed out yesterday.

The action followed a statement by the government last week to close the Seaside and the Yarmouth County.

Several members of the crew of the Seaside free-carriage of drydock, the captain's order to call off and will stand trial Monday. Four other members of their ship were acquitted on similar charges yesterday.

Four members of the Yarmouth County were found guilty earlier this week of refusing to obey the command of the master of their ship to serve seven days in jail.

"Many good farms are being op-

erated inefficiently because of a re-

luctance to take extra help into homes."

More than 2,500,000 soaps have been written and copyrighted in the last 50 years.

Separate Houses For Farm Workers Urged in Ontario

TORONTO, March 12.—(CP)—

Recommendations that the govern-

ment invest "many millions more

in the production of agricultural

industry and settle farm workers in

separate low-cost housing units,

were advanced in a bill presented

to the Ontario Legislature by the

Ontario Federation of Agriculture.

The bill, introduced by the provi-

cial government, consider social and

economic advantages of settlement

of farm workers in separate houses.

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PAT'S Cleaners & Dyers

PHONE 24626 W. Pickup and Delivery

957 Jasper Ave. Cor. 96th St.

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"Many good farms are being op-

erated inefficiently because of a re-

luctance to take extra help into homes."

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Britain May Yet Be Ruler of Seas

Great Blueprint for Atomic Age Fleet May Be in the Making

By Ronald MacLurkin

LONDON, March 13.—(Reuters)—Many British naval experts believe that Britain's recent parliamentary storms and government reticence on the apparent decline of the Royal Navy, Britain is working on a great blueprint by which she will again be mistress of the seas.

Protests by the opposition Conservative party have sharpened decisions to scrap capital ships. The government has been exposed to violent attacks from the press and parliamentarians who provide figures on Britain's present naval strength and has been equally vocal about its future.

ESTIMATES PUBLISHED

The Navy magazine of the alert Navy League published this estimate of present naval strength in the hope that it would be accepted as national prestige, or to protest in any way the national home.

CHURCHILL TURNS OUT

Winston Churchill, Britain's wartime prime minister and former first lord of the admiralty, has put out furiously in Parliament regarding the navy. "But government spokesmen have blocked all questions," he said.

THE NEXT STEP

It is now understood, will be to install gas turbines in a destroyer. Such a vessel will be able to travel faster than ever before.

The mystery was solved when it was found that the vessel was to be built in Canada through an open window from the chimney of a nearby dwelling.

installing a gas turbine engine in

a ship, it was told where this invention is going to lead us, but I feel that it may be the start of a new era, certainly a sea era."

THE DREAD DISEASE

It is understood, will be to

remove the navy's great dependence on a headache in war since a headache also in Britain's financial crisis of today when oil means dollars.

occupants of a downtown residence smelled smoke coming from a nearby room and raced into the house through an open window from the chimney of a nearby dwelling.

THE KEYES TO THE CITY and the first Free Woman of Ottawa are conferred on Barbara Ann by Mayor Stanley Lewis. "But it doesn't mean," he jovially warned, "that you can drive through a stop light."

LOSSES OF SMOKE, BUT NARY A FIRE

WINNIPEG, March 13.—(CP)—

That saying, "Where there's smoke there's fire" didn't hold true yesterday.

Occupants of a downtown residence smelled a smoke coming from a nearby room and raced into the house through an open window from the chimney of a nearby dwelling.

The mystery was solved when it was found that the vessel was to be built in Canada through an open window from the chimney of a nearby dwelling.

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To those who attended a Lewis

news conference it seemed possible

that he was prepared, if necessary, to

bring about a work stoppage over an

alleged failure of operators to

live up to pension fund agreement.

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Edmonton Bulletin

ESTABLISHED DECEMBER 6 1880

Alberta's First Newspaper—Edmonton, Alberta, Saturday, March 13, 1948

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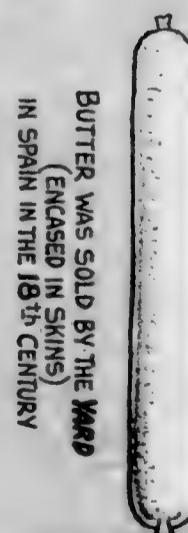
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OF KENT AND MIDDLESEX, CHANCELLOR OF THE UNIVERSITY OF CAMBRIDGE,
LORD WARDEN OF THE CINQUE PORTS, ETC.

BY ORDER OF KING HETAI JONG
WHO IN 1400 WAS THE FATHER OF A DAUGHTER BORN MUTE AND BLIND

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A HAILSTORM

ON rainy mornings the teenie weenies usually lie in their tiny beds and get a little extra sleep. It isn't pleasant for such little people to go out in the rain. One drop would soak a Teenie Weenie to the skin, so they avoid rain as much as possible.

One morning lately it began raining just after daybreak. The big drops splashed on the shoe house roof with loud smacks. The now awakened the Lady of Fashion and she lay in her tiny bed thinking of this and that. She considered the snippet of cloth she intended to make into an afternoon dress. There were nearly four square inches of it, but she wondered if that would be enough to give her the fullness she wanted in the skirt. She began thinking about housecleaning and how badly the sitting room rugs needed a good beating with a stout toothpick. She suddenly remembered that the Camp Fire Girls were having a big drive and she wished them success.

She had almost dozed off to sleep again when she heard a terrible bang on the roof. Several more bangs shook the house. A seed of cold cream bounced off the dressing table beside her bed and the mirror swung back and forth. The little lady jumped out of bed and looked out the window. Hailstones as big as acorns were falling. She looked up at the ceiling and she saw that the playing cards which covered the shoe house roof had been beaten loose. Great drops of water began dripping into her bedroom. She ran out into the hall and screamed for help. After several screams some of the men



The TEENIE WEEENIES

by CARL EDENS

came rubbing their sleepy eyes with their pajama sleeves.

"The roof is leaking!" cried the Lady of Fashion, pointing to a pool of water on the rug.

The men ran to the kitchen and soon returned with thimbles, hazelnut shells and even the big metal catsup bottle cap which the little folk use to make their soap in. These were set under the leak and it kept the men busy emptying them as fast as they filled. The little men carried out nearly a teacup full

of water before the rain stopped. The Lady of Fashion's room was a mess, but she soon mopped it up and had the rug carried out to dry.

The men fixed the roof, and when it dries they will give it several coats of waterproof paint.

"Shucks!" exclaimed the Dunce, when the little people finally sat down to their breakfast. "If we hadn't been so busy carrying out that water we could have taken a couple of those hailstones and made ice cream."

"STEVE CANYON" — Daily in The Bulletin



Full Page of World's Finest Comics Every Day

OUR BOARDING HOUSE



OUT OUR WAY

The Willets

By Williams



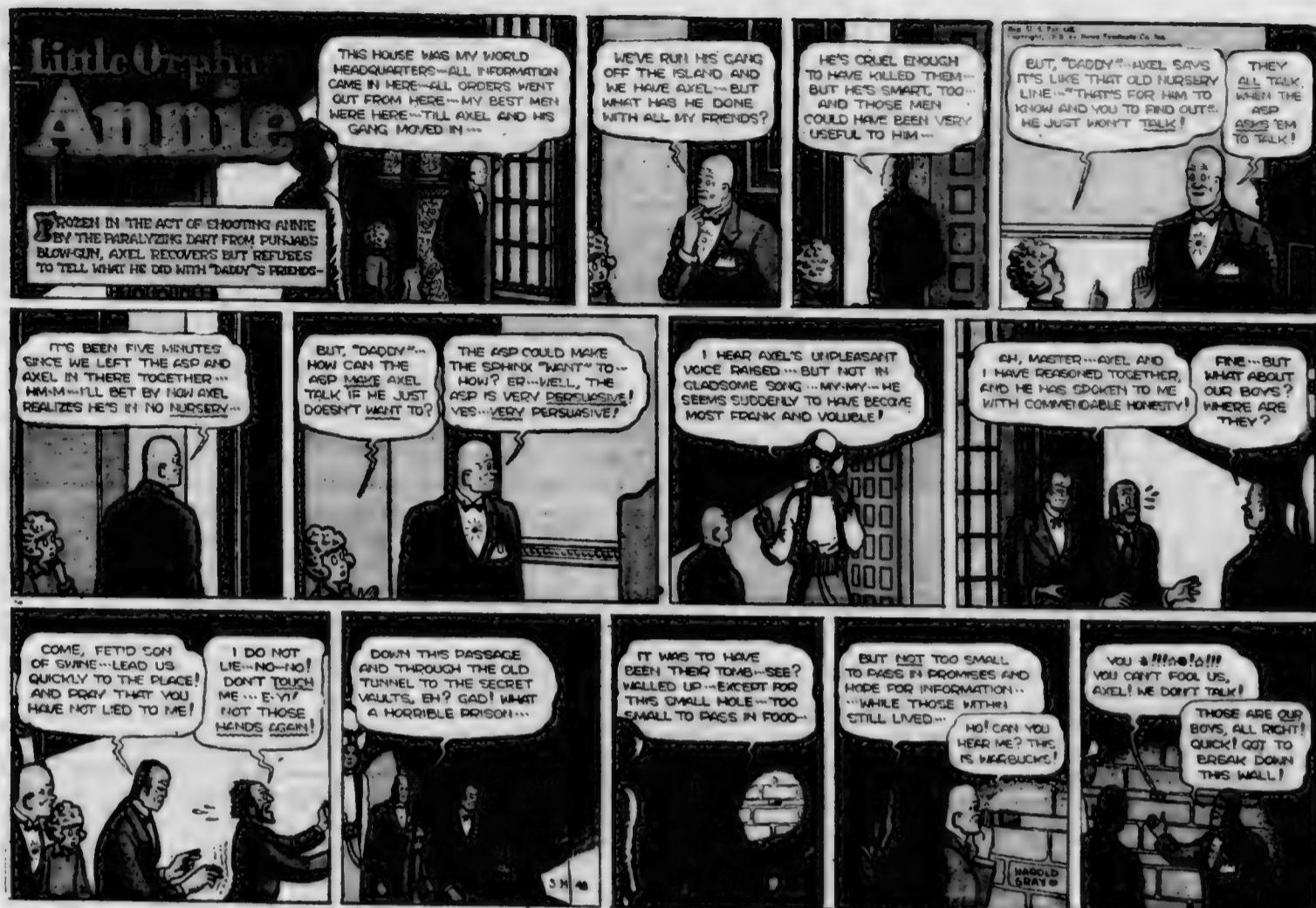
MAJOR HOOPPLE

Laugh With Moon Mullins Every Week-Day



SMITTY and The Boss—Daily in The Bulletin

Little Orphan Annie — A Daily Bulletin Feature



Every Day in The Bulletin — Gasoline Alley

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Cakes

RED DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cups sugar
2 eggs
2 tbsps. cocoa
1 tsp. red coloring
2 tbsps. hot coffee
2 cups flour
1 tsp. salt
1 tsp. soda
1 cup sour milk or butter-milk
1 tsp. vanilla

Cream shortening, sugar and well-beaten eggs. Mix cocoa, red coloring and hot coffee, form paste, blend to other mixture. Sift dry ingredients. Add to cream mixture with milk and vanilla.

JOE'S DOUBLE FUDGE CAKE

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cups sugar
2 eggs
 $\frac{1}{2}$ tsp. salt
1 tsp. vanilla
2 sqs. chocolate
1 cup sour or buttermilk
 $\frac{1}{2}$ cups flour
1 tsp. soda

Blend shortening, sugar, salt and vanilla. Add melted chocolate, beat well. Sift flour and soda, add to chocolate mixture alternately with sour milk. Bake in 2 layers, cover with your favorite chocolate icing, 350 degrees, 30 to 35 minutes.

CHOCOLATE CAKE

$\frac{1}{2}$ cups granulated sugar
 $\frac{1}{2}$ cup butter or shortening,
yolks 3 eggs well beaten
(beat whites separately and
add last),
2 cups pastry flour
2 squares chocolate melted
1 tsp. baking soda
 $\frac{3}{4}$ cup milk

Cream shortening and sugar well, add beaten egg yolks. Dissolve soda in milk, add flour and milk and beat well; add egg whites, and last melted chocolate mixture.

ORANGE DATE CAKE

1 cup chopped dates
1 tsp. soda
1 cup boiling water (pour over dates and let cool)
1 cup sugar
 $\frac{1}{2}$ cup shortening
1 whole orange grated
1 egg
1 tsp. baking powder
2 cups flour
 $\frac{1}{2}$ tsp. salt

Bake $\frac{1}{2}$ hour, temperature 350. Caramel Icing: Four tbsps. brown sugar, 3 tbsps. flour, 1 tbsp. butter, 1 tsp. vanilla. Add enough milk to spread good.

CINNAMON TOAST

1 tbsp. corn syrup
1 tbsp. butter
 $\frac{1}{2}$ tsp. cinnamon

Mix well and spread on hot toast. (For 2 slices). Cut toast into 1-inch fingers and serve immediately. Serve with hot cocoa.

MRS. THORNTON'S NUT SNACK

2 eggs
 $\frac{1}{4}$ lb. butter
 $\frac{1}{4}$ lb. shortening
 $\frac{1}{2}$ cup sugar
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cups flour (sifted)

Bottom layer: Cream butter and shortening, add sugar and beat well. Add egg yolks and beat. Add flour, baking powder and salt sifted together. Put in greased pan. Top layer: 2 egg whites beaten stiff, add 1 cup brown sugar, $\frac{1}{2}$ tsp. vanilla, and 1 cup chopped nuts. Bake in slow oven until well browned, leave in pan to cool; cut in fingers.



Raw Vegetable Platter Perks Up Appetites

Everybody enjoys a dish of radish roses, celery curls, cucumber wheels and other summery novelties as the first course of a hot day dinner.

To make:

CAULIFLOWER FLOWERETTES

Wash carefully by running under cold water; then separate raw cauliflower into flowerettes. Chill in salted ice water until crisp.

CARROT CURLS -

Wash and scrape tender young carrots. Using an apple corer, shave off thin pieces lengthwise. Curl each piece around your finger and drop into ice water.

CARROT STRAWS

Wash, scrape tender young carrots and cut in quarters, then cut in narrow strips about 3 inches long. Cover with damp cloth and chill in refrigerator.

SURPRISE COOKIES

$\frac{3}{4}$ cup of shortening or butter
1 egg
1 package of butterscotch pudding
Add tbsp. sugar
1 cup flour
1 cup oats
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla and salt.

Put pudding powder in bowl, add sugar, blend, then add shortening mix until creamed, then add egg mix, add oats, then flour sifted with salt, soda and tartar. When mixed roll into small balls and press down with a fork. Bake in moderate oven.

Lemon Snow Pudding

1 1/2 tablespoons granulated gelatin
 $\frac{1}{4}$ cup water
1 cup boiling water
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup lemon juice
3 egg whites, beaten
Soft custard

Soak the gelatin in the cold water for 5 minutes, then pour over the boiling water and stir until dissolved, then add lemon juice and sugar. When this is cool and just about to congeal, fold in the 3 egg whites stiffly beaten, and allow to chill and set—preferably in stemmed glass dishes. When ready to serve pour over.

CUCUMBER WHEELS

Peel cucumber; using a four-tined fork, score the cucumber lengthwise, then cut in thin slices. Chill in ice water to crisp.

RADISH ROSES

Select firm rather-long radishes with unwilted leaves. Wash thoroughly and cut tops, leaving about 1 inch of stem on each. With a thin, sharp knife, cut thin slices lengthwise almost through the radish. Chill in ice water.

CELERY HEARTS

Wash celery carefully. Remove outer stalk and save for salads or use in cooking. Trim root end and cut to an oval shape. Cut through in thirds or quarters. Crisp in ice water.

For hot day luncheons, serve a reviving minted fruit salad.

FROSTED SANDWICH LOAF

Remove crusts from a $\frac{1}{2}$ loaf of day-old bread. Cut four lengthwise slices. Place a slice on a platter, spread with mayonnaise, cover with peeled, sliced tomatoes. Spread another slice with mayonnaise, place with dressing side on tomatoes. Spread the top of this with pimento cheese, cover with third slice of bread. Spread it with mayonnaise, cover it with lettuce. Spread the fourth slice of bread with mayonnaise and place on the lettuce. Soften 3 pkgs. cream cheese with milk and frost the outside of the loaf. Garnish with parsley. Place in refrigerator or ice-box an hour before serving.

TUNA STUFFED POTATOES

4 large hot baked potatoes
2 tbsps. butter or shortening
1 7-oz. can tuna fish drained and flaked
 $\frac{1}{2}$ cup scalded milk, salt and pepper
1 tbsp. minced onion

Cut slices from tops of hot baked potatoes lengthwise. Scoop out inside with spoon and mash. Beat in butter, oil from tuna and hot milk. Season to taste with salt and pepper. Add minced onion and flaked tuna to potatoes. Pile mixture lightly in potato shells. Place in shallow baking dish and bake in hot oven (450 deg. F.) about 10 minutes or until lightly browned. Four generous servings.

BERTHA BURDICK'S BROWN SUGAR COOKIES

$\frac{1}{2}$ cups brown sugar
 $\frac{1}{2}$ cup lard
2 eggs
1 tsp. vanilla
1 tsp. salt
4 cups flour
1 tsp. soda
3 tsp. baking powder
 $\frac{1}{2}$ cup molasses with water then
 $\frac{1}{2}$ cup of top milk
1 cup chopped raisins.

Cream sugar and lard. If sugar is lumpy roll it first, add eggs to sugar and lard and beat well; add vanilla and salt, then alternately molasses, water and milk; add flour, baking powder and soda sifted together and raisins. Stir batter well. Drop by spoonfuls on greased cookie pan. Flatten out thin and sprinkle with chopped nut meats. Bake in moderate hot oven 375 deg. F. about 12 minutes.

ORANGE PIE FILLING

Juice and rind of 2 oranges, 2 or 3 egg yolks, $\frac{1}{2}$ cup of white sugar, a pinch of salt, a tbsp. of butter if desired. Thicken with corn starch. Put egg white on top and put in oven to brown.

Biscuits

DATE MUFFINS

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup sugar
 $\frac{3}{4}$ cup milk
2 cups flour
2 tbsps. baking powder
 $\frac{1}{4}$ tsp. salt
1 egg
 $\frac{1}{4}$ lb. dates

Cream butter, add sugar gradually and dates chopped fine. Mix well together then add beaten egg. Sift flour, salt, baking powder, twice. Add to first mixture alternately with milk. Bake in greased muffin tins 20-25 minutes in hot oven, 400 deg. F.

WELSH RAREBIT WITH BEER

$\frac{1}{2}$ tsp. mustard
 $\frac{1}{4}$ tsp. salt, few grains cayenne
 $\frac{3}{4}$ cup light beer
 $\frac{1}{2}$ lb. cheese cut in pieces
1 egg beaten
4 thin slices dry toast

Mix the seasonings in top double boiler, stir in beer and cheese, stir over boiling water until cheese is melted. Add egg and continue stirring just until the mixture thickens slightly. Pour the rarebit at once over toast on hot plates and serve.



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Children's Dessert Can Please Entire Family

Desserts made for the youngest members of the family can also please the grown ups. Light, wholesome and flavorful, these all-family desserts are ideal for hot weather.

The Cocoa Blancmange recipe given here features the new quick method developed for and with unflavored gelatin. All the ingredients, except the vanilla, are combined in a single saucepan and then heated over medium heat, until the gelatin is dissolved. It saves dishwashing because there are fewer dishes used in the process of preparation.

Cocoa Blancmange (Serves 4)

One envelope speed-up gelatin, 3 tablespoons breakfast cocoa, 1/4 cup sugar, dash of salt, 1 1/4 cups milk, 1/4 cup light cream, 1/4 teaspoon vanilla.

Combine gelatin, cocoa, sugar and salt in saucepan. Add milk and cream and place over medium

heat until gelatin is dissolved, stirring constantly—about 2 or 3 minutes. (Do not boil). Add vanilla. Chill, stirring occasionally. When slightly thickened, turn into sherbet glasses or individual molds. Chill until firm. Serve plain or with cream.

Peach Sherbet (Serves 2)

One can strained peaches or pears, 1 teaspoon lemon juice, 3 tablespoons confectioners' sugar, 1 egg white.

Combine the strained peaches

or pears, lemon juice and sugar. Freeze to a mush stage. Fold in stiffly beaten egg white. Complete freezing and serve.

Ice Cream Tricks

Fill refrigerator tray with vanilla ice cream. Cut wavy channels in cream and fill with 2 cans baby fruit. Return to freezer.

Quick Sauce

Combine 1 can strained fruit, 1 teaspoon lemon juice and 1 tablespoon sugar. Heat until sugar is dissolved. Serve over ice cream puddings.

Marshmallow Icing
4 tablespoons corn syrup and the white of one egg

Place syrup and white of egg on top of double boiler and beat with an egg beater 7 minutes ready to spread on cakes.

Fluffy Orange Sauce

Combine:

1 egg yolk
1/2 cup powdered sugar
Add and blend well:
3 tablespoons orange juice
1/2 teaspoon grated orange rind
Fold in:
1/2 cup cream, whipped

If desired add 2 tablespoons each minced candied orange peel and chopped nuts. This sauce is excellent, however, without this addition. Makes about 1 1/4 cups sauce.

Kitchen Hints

TO TEST FRESH EGGS

A fresh egg when placed in a glass of water will drop to the bottom, a stale egg will rise to the top of the water.

Try to cook eggs just below the boiling point of water. Boiling eggs destroys much flavor of their food value and makes them tough and difficult to digest.

STUFFING SQUABS

The delicate flavor of squabs may be brought out by adding a few tablespoons of orange juice to the stuffing. If squabs are broiled or roasted two tablespoons of orange juice and the grated rind of the orange to the gravy.



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Plan Easy Buffet for Holiday

Plan a menu that features one hot hearty dish, prepared in the cool of the morning to be heated up just before dinner, and a salad which includes all the vegetables required for the meal.

Tun Fish and Sauerkraut Scallop (Serves 6)

2 cups sauerkraut
3 tablespoons butter or fortified margarine
3 tablespoons flour
3/4 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups milk
1 13-ounce can tuna fish flaked (about 2 cups)
1/3 cup onion
1/2 cup buttered bread crumbs.
Drain sauerkraut. Melt butter over low heat; add flour, salt, and pepper; blend well. Remove from heat and gradually stir in milk. Return to heat and cook, stirring constantly, until thick and smooth. Add sauerkraut, flaked fish and onion; mix well. Turn into greased individual casseroles. Top with buttered bread crumbs. Bake in a moderate oven (350 degrees F.) 25 to 30 minutes.

HINTS FOR HOUSEWIVES

To prevent the bottom crust of custard or pumpkin pie from becoming soggy, brush all over with beaten egg white before adding the filling.

To make smooth flour thickening for gravies or sauces beat the paste with rotary egg beater. This avoids lumps.

When washing silver or plates or dishes which have been used for fish, add-tablespoon of vinegar to the water. You will find it will make all traces of fishy smell disappear at once.

FRUIT PIE

2 cups berries
1 cup sugar
1 tbsp. lemon juice
3 tbsps. corn starch
1/4 cup water
1 tbsp. butter.

Mix all together and cook until thick. (Mix sugar and corn starch) together and then add to berries. When nearly cool pour into cooked pie shell, place in refrigerator for a few hours, then serve with whipped cream.

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Cookies

STONE JAR MOLASSES COOKIES

1 cup molasses
1/2 cup shortening or lard
1 tsp. soda
2 1/4 cups flour
1 tsp. baking powder, pinch of salt
1 tsp. ginger

Heat molasses, add soda and shortening, then add the dry ingredients, then set it aside for 4 hours. Then roll out on floured board, cut and bake 7 to 10 minutes in oven 350 deg. F. Don't bake too long.

COCONUT CRISPS

Cream 1/2 cup butter and 1 cup sugar together, add 2 beaten egg yolks and 1 tsp. vanilla, then add 1 1/2 cups flour (sifted) with 1/2 tsp. salt. Spread in a greased pan 8x8 inches. For topping, heat 2 cups coconut and 1 cup sugar with the egg white over low flame. Stir until thoroughly mixed, then spread over foundation dough in pan and bake in a 325 deg. oven for 35 minutes. Increase heat to brown the coconut.

PEANUT ICE-BOX COOKIES

2 cups brown sugar
1 1/4 cups lard or butter. Cream and add 2 eggs well beaten
3 1/4 cups flour
1 cup peanuts (ground in food chopper)
1 tsp. soda
1 tsp. vanilla
1 tsp. salt

Roll out in rolls, leave stand in cool place. Bake next morning.

GRANDMA'S FAVORITE COOKIES

2 eggs (well beaten)
2 cups brown sugar
1 cup shortening
1 cup sweet cream
1 tsp. soda dissolved in 1 tbsp. hot water
1 tsp. cream of tartar
6 scant cups flour, or more if needed
4 tbsps. baking powder

Bake in hot oven until light brown.

OATMEAL COOKIES

1 cup lard or shortening melted
1 cup white sugar
1 cup brown sugar
2 eggs beaten

Mix all together and add 1 tsp. baking soda in 1/4 cup warm water. Then mix this last: 3 cups oatmeal, 1 1/2 cups flour, 1 tsp. salt, 1 tsp. vanilla. Add raisins or nuts. Drop from spoon on a cookie sheet or cake pan. This makes about 7 dozen. Bake about 10 minutes.

SOUR CREAM COOKIES

1 cup brown sugar
1/2 cup shortening
1/2 cup sour cream
2 cups flour
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. baking soda
1/2 tsp. salt
2 tbsps. baking powder
1/2 cup nut meats
1/2 cup raisins

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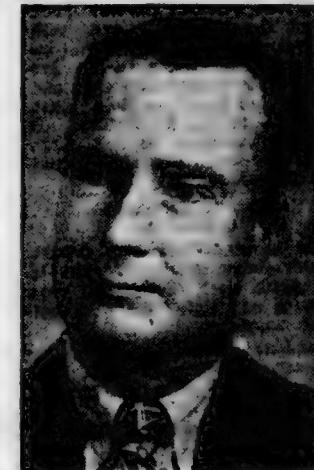
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Biscuits

PLAIN MUFFINS

2 cups flour
1/3 cup sugar
1/2 tsp. salt
3 1/2 tsps. baking powder
1 egg
2/3 cup milk
1/3 cup melted butter or lard
1/2 tsp. vanilla

Sift all dry ingredients together, then add all wet ingredients. Bake in muffin tins 375 degrees for 20 minutes.

HOT CHEESETTES

Cut fresh bread into one inch cubes, don't use crusts. Beat an egg well with 1 tbsp. of tomato ketchup. Dip bread cubes into egg mixture, roll in finely grated cheese. Arrange on heat proof dish. Bake in hot oven 400 deg. F. until cheese melts. Serve hot as an appetizer. Good with soups or eaten with salads.

DIAMOND SHAPED TEA BISCUITS

6 eggs
2 cups flour
1 cup sugar
1 tsp. vanilla, pinch of salt

Put flour into bowl and add sugar, vanilla and salt. Break eggs into bowl and mix until it is smooth. Do not have it sticky. Roll out like biscuit dough and cut into diamond shapes to be about 2 1/2 or 3 inches long. To make it fancier cut a slit in the middle and pull one end through the hole. Bake it in hot grease until a very light brown.

SCONES

2 cups flour
2 tsp. sugar
2 heaping tsp. baking powder
1/2 tsp. salt

Butter — size of walnut and enough milk to moisten. Do not handle or roll, just pat and cut. Makes about 1 1/2 dozen. Bake in very hot oven, 500 degrees.

DIET BRAN MUFFINS

2 cup bran
1/2 cup molasses
1 1/2 cups milk
1 egg
1 cup flour
1/2 tsp. salt
1 tsp. soda
1/4 cup chopped figs or dates

Add bran to molasses and milk, let stand a few minutes. Beat egg and mix rest—add to first mixture. Bake 20 minutes. Best you ever tasted muffins.

SHORT BREAD BISCUITS

2 ozs. butter
3 ozs. flour
1 oz. sugar
Knead in a dough after rubbing shortening into sugar roll out 1/2 in. thick. Cut into biscuits; bake in cool oven until pale brown.

BAKING POWDER BISCUITS

3 cups flour
3 1/2 tsps. baking powder,
pinch of salt
3/4 cup sugar
1 tbsp. lard
1 tbsp. butter
Mix in order and moisten well with milk. Bake in quick oven.

BUTTERMILK ROLLS

1 cake yeast
1/2 cup lukewarm water
2 cups buttermilk
4 tsps. sugar
2 tsps. salt
1/2 tsp. soda
4 tsps. melted shortening
5 cups flour

Soften yeast in lukewarm water, scald buttermilk in top of double boiler, add sugar, salt, soda and melted shortening, cool to lukewarm. Add softened yeast and half the flour, beating well. Add enough flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Shape into small round biscuits and place in greased pans or roll out 1/2 inch thick and cut with biscuit cutter. Brush each round with melted butter, fold over like Parkerhouse Rolls, and place on greased baking sheet or in shallow pan. Brush lightly with melted butter. Cover and let rise until double in bulk, about 1 1/2 hours. Bake in hot oven 400 degrees F. 15 to 20 minutes. Yield 6 dozen small rolls. They are very good.

BRAN MUFFINS

1 egg
1/2 cup brown sugar
1 tsp. butter
1/2 cup buttermilk
1/2 tsp. soda
1/2 cup bran
2/3 cup flour
1 tsp. baking powder

This makes 10 or 12 muffins
Bake in slow oven in well greased tins.



FEATHERED ROLLS

1 cake compressed yeast
2 1/2 cups milk
3 tsps. of sugar
1/2 cup shortening
1 tsp. salt
5 cups flour

Scald milk, remove from stove and add shortening and sugar. When cool add yeast and flour and salt. Beat the mixture and let rise until double in bulk. Beat again. Put in muffin pans one third full. Let rise again. Bake 20 minutes.

EDMONTON BULLETIN, Saturday, March 13, 1948

3 5

TEA BISCUITS

2 cups flour
3 tsps. shortening
1/2 cup baking powder
2/3 cup milk
Sift flour, baking powder, salt together. Work in shortening, add milk all at once. Stir until all absorbed. Turn out on lightly floured board. Knead lightly, roll out, shape. Bake 12 minutes to 450 deg. F. oven.

SULTANA BUNS

1/2 lb. self raising flour
1/2 tsp. salt
1 egg
2 ozs. butter or shortening, mix
3 ozs. sugar
3 ozs raisins
1 tsp. lemon essence
About 1 cup milk
and water

Bake in hot oven for 20 minutes.

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Try Chop Suey, American Style

This labor-saving version of chop suey provides a novel one-dish meal.

Chop Suey (Serves 4-6)

One pound ground beef, $\frac{1}{2}$ cup chopped onion, $\frac{1}{3}$ cup chopped green pepper, 2 tablespoons fat, $\frac{3}{4}$ cup uncooked rice, 1 cup chopped celery, 1 cup cooked mushrooms, 2 cups cooked tomatoes, 4 teaspoons salt, $\frac{1}{2}$ teaspoon pepper.

Brown ground beef, onion and green pepper in fat melted in a two-quart heat-resistant glass saucepan. To meat in the saucepan, add rice, celery, mushrooms, tomatoes, salt and pepper. Cook, covered, over low heat for about one hour or until rice is done. Serve with egg noodles.

And here's a "different" dessert:

Snow Cake with Chocolate Crunch (Yield: 1 8- or 9-inch cake, 2 layers)

One-half cup shortening, 2 tea-

spoon grated orange rind, 1 cup light corn syrup, $\frac{2}{3}$ cup sifted cake flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 2 eggs, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoons vanilla.

Blend shortening and orange rind; gradually add corn syrup, beating well after each addition. Add $\frac{1}{4}$ of dry ingredients which have been sifted together. Add eggs, one at a time, beating well after each addition. Add remaining flour mixture alternately with milk and vanilla; mix well. Pour batter into two greased 8- or 9-inch pans. Bake in moderate oven (350 degrees F.) 25 to 30 minutes. While still warm, spread Chocolate Crunch between layers and over top.

Chocolate Crunch

One and one-third cups semi-sweet chocolate bits (7-ounce package), 1 cup popped rice cereal. Melt chocolate bits over hot water. Add crisp cereal; stir until well coated.

pulp until soft. Sieve to remove the seeds. Add skins, stir in sugar, corn syrup, orange, and lemon juice. Boil rapidly 50 to 60 minutes. Add walnut meats and salt; pour into hot sterilized jars. Paraffin at once. Cool. Cover. Makes 8 $\frac{1}{3}$ pt. jelly glasses.

TEA BISCUITS

2 cups flour
4 tsps. baking powder
4 tbsps. melted butter
 $\frac{1}{2}$ tsp. salt, about 1 cup milk
All measurements level. (For puddings add 2 tbsps. sugar.)



4 lbs. grapes
4 cups sugar
2 cups light corn syrup
 $\frac{2}{3}$ cup orange juice
 $\frac{1}{4}$ cup lemon juice
2 cups walnut meats
 $\frac{1}{4}$ tsp. salt
Wash grapes, remove skins. Cook

Fruit

ORANGE MARMALADE

4 medium oranges
3 lemons.

Cut fine and cover with water to measure 1 gal. Let stand 48 hours. Boil 1 hour in same water until tender. To 12 cups pulp add 15 cups granulated sugar. Boil until it jells, when tried in a saucer as in testing jelly, about 20-30 minutes after rapidly boiling.

GRAPE CONSERVE

4 lbs. grapes
4 cups sugar
2 cups light corn syrup
 $\frac{2}{3}$ cup orange juice
 $\frac{1}{4}$ cup lemon juice
2 cups walnut meats
 $\frac{1}{4}$ tsp. salt

Wash grapes, remove skins. Cook

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Salads

SALAD DRESSING

1 large can evaporated milk
1 egg
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. mustard, sugar to taste, vinegar
Mix slightly beaten egg with milk. Add dry ingredients, mixed to a paste with a little milk. Add vinegar in tbsp. quantities until the mixture thickens to a thick cream. Sweeten to taste. Store in a cool place in jars.

FRUIT SALAD

4 bananas, cut fine
 $\frac{1}{2}$ lb. grapes, halved and seed removed
1 cup diced pineapple
1 cup cream, whipped
1 tbsp. salad dressing

Fold in fruit and serve on lettuce leaf topped with a cherry.

BROWN SUGAR COOKIES

1 cup brown sugar
 $\frac{1}{2}$ cup shortening
1 egg beaten
 $\frac{1}{2}$ cup milk
1 tsp. vanilla
2 cups flour
2 tbsps. baking powder
 $\frac{1}{4}$ tsp. salt

Method: Put sugar in bowl, mix shortening, add beaten egg, then add half of milk, add flour sifted with baking powder and salt, add vanilla and blend them drop by teaspoon on buttered pan. Bake in moderate oven. Add nuts or fruit if desired.

SALAD DRESSING

BUTTERSCOTCH COOKIES

$\frac{1}{2}$ cup of butter
2 cups brown sugar
2 eggs beaten
1 small tsp. soda
1 tsp. baking powder
1 tsp. vanilla
3 $\frac{1}{2}$ cups flour

Cream the sugar and butter and add the eggs, beat well, add sifted flour and baking powder and soda, roll out thin and cut any shape desired and bake in moderate oven.

CHRISTMAS FRUIT SALAD

2 eggs
 $\frac{1}{2}$ cup sugar, pinch salt,
juice of one lemon

Stir until thick in double boiler. When cold add $\frac{1}{2}$ pt. of whipping cream and put over: $\frac{1}{2}$ lb. marshmallows (cut), $\frac{1}{2}$ lb. white grapes (cut), $\frac{1}{2}$ cup pineapple (cut). Let stand over night in cool place. Peel grapes and seed them. Serve on a leaf of head lettuce.

SALAD DRESSING

1 cup sweet milk
1 egg
 $\frac{1}{2}$ cup sugar (use a little syrup if you have it)
1 tsp. salt
2 tbsps. strong mustard
2 tbsps. flour

Boil until thick. Take off stove and add a little butter and about a cup of vinegar.

DUTCH POTATO SALAD

3 cups of diced cooked potatoes
4 slices bacon
1 onion
 $\frac{1}{4}$ cup pure cider vinegar
2 tbsps. water
3 tbsps. sugar
1 tsp. salt, pepper to taste
1 tbsp. minced parsley

Cut bacon fine and fry. Brown onion in fat and add vinegar, water, sugar, salt and pepper. Allow to boil, then add potatoes and parsley. Heat thoroughly and serve.

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Jelly Roll Makes Luxury Dessert

Looking for a brand-new de-luxe dessert to finish off your dinner? A home-made blackberry jelly roll basket filled with ice cream, served with hot or cold blackberry sauce, is a wonderful answer.

Make the jelly roll cake a day or two in advance. In making the cake roll, you put aside some of the blackberry jam filling and use it for sauce. Other flavor jams can be used in place of the blackberry, if desired.

Ice Cream Blackberry Basket (Serves 6)

One quart vanilla ice cream (bulk), 1 old-fashioned jelly roll (with blackberry jam), blackberry sauce.

Set refrigerator control to freezing. Store ice cream in freezing compartment until ready to use. Line refrigerator tray with double layer of waxed paper. Cut chilled jelly roll into 10 slices. Arrange 4 slices horizontally on the bottom of tray to make a compact base for the "basket." The slices may partially or completely fill the tray, depending on tray size. (The dessert can be made in a tray of any length. To allow for height, you can use a deep tray, or remove one of the freezing compartment shelves.) Make the sides of the basket by

placing two slices of jelly roll on each side, and one slice at each end, all resting on cake base. Secure with toothpick, if necessary. Fill cake basket with big scoops of ice cream. Return to refrigerator compartment and freeze until ice cream is firm. When ready to serve, transfer ice cream basket to desert plate. If toothpicks have been used, remove them. Pass blackberry sauce, hot or cold.

Blackberry Sauce (Makes about 1 1/4 cups)

One cup blackberry jam, 1/4 cup hot water, 1 tablespoon lemon juice.

Combine all ingredients and blend well. If a hot sauce is desired, heat all ingredients in small saucepan until well blended.

Candy

Chocolate Candy Balls
2 squares (2 ounces unsweetened chocolate);
1 1/3 cups (1 can) sweetened condensed milk
1/2 cup crushed corn flakes and about 12 large walnut meat chopped very fine

Melt chocolate in top of a double boiler over boiling water. Stir in milk and cook for 15 minutes; chill; drop by teaspoons into cereal and nuts; roll and shape into balls. Cherries may be put in the middle of the balls before rolling in cereal and nut mixture. Very delicious candy.

Fudge
2 cups sugar
1 cup milk
2 tablespoons cooca (level)
1 tablespoon corn syrup
pinch of salt
1 teaspoon vanilla
Add nuts, raisins, etc. Cook until it forms a ball in a glass of water.

Fudge
3 cups sugar
1 cup milk or cream
4 or five tablespoons cocoa or 2 ounces unsweetened chocolate
1 tablespoon butter
1 teaspoon vanilla extract

Put sugar, milk and cocoa or chocolate in saucepan; stir and boil until makes soft ball when tested in cold water; take from fire; add butter and vanilla, cool and stir until creamy. Pour on buttered plates and cut into squares.

Butter Scotch
2 cups sugar
2 tablespoons water
2 tablespoons butter

Boil without stirring until brittle when tested in cold water; pour out on buttered plates to cool.

EDMONTON BULLETIN, Saturday, March 13, 1948

7

Maple Creams

If the mixture begins to harden before all the creams are dropped, stir for a few minutes over hot water:

3 cups brown sugar
1 cup cream
1 tablespoon corn syrup
pinch of salt
2 tablespoons shortening
1/2 cup nuts
1 teaspoon pure vanilla

Stir brown sugar, cream, corn syrup and salt over heat until sugar dissolves. Cover, bring to boiling point and cook 3 minutes. Uncover and cook, with occasional stirring, until a few drops of the mixture form a soft ball when tested in cold water. Add shortening and bring again to boiling point. Remove from heat, cool a few minutes then beat until the mixture starts to thicken. Add nuts and vanilla and drop quickly by spoonfuls on buttered pan. Use nuts, cherries, etc., as decoration.

Lollipops

1/2 cup corn syrup
1 cup water, different colors
2 cups sugar
flavors (orange, cherry, strawberry, etc.) Boil to hard ball stage

Add the flavors and colors as desired, drop by small spoonfuls on waxed paper, and press a skewer into the centre of each before it hardens.

Popcorn Baskets

Popcorn candy: Boil 2 cups white sugar, 2 tablespoon of butter and 1 cup water. Boil until it threads. Stir in enough popcorn to mix with the candy. Now take some tumblers and butter them around the outside halfway and press the candy popcorn around the outside of the tumblers; this forms the baskets. These baskets may be filled with candies.

Taffy Apple On A Stick

Wash and dry 10 eating apples; insert a stick in the blossom end of each apple. Mix 2 cups white sugar, 1/2 cup corn syrup and 1/2 cup of water, cook over direct heat, stirring until sugar dissolves. Add a little red coloring. Continue cooking without stirring, until a drop of the mixture forms hard and cracks easily in cold water. Dip each apple into syrup quickly, remove and whirl apple smoothly. Stand apples on a tray or plate to cool.

Maple Fudge

2 cups brown sugar
1/2 cup corn syrup
1/2 cup milk
1/2 cup broken walnuts
1 tablespoon butter
flavor with vanilla

Boil sugar, syrup and milk for 10 minutes, stirring continually. Add butter and boil altogether for 30 minutes, or until it forms a soft ball when tested in cold water. Remove from fire, add walnuts and little vanilla; place back on fire and boil for one minute, then beat until thick. Pour on a buttered dish. Cut in squares when partly cooled.

Walnut-Corn Flake Delights

1/2 teaspoon salt
1 teaspoon vanilla
4 egg whites
1 cup granulated sugar
2 cups corn flakes
1 cup chopped walnut meats
walnut meat halves

Add salt, vanilla to egg whites and beat very stiff with rotary, or egg beater. Put sugar in a little at a time. Fold in corn flakes and chopped nuts. Drop a teaspoonful on greased cookie sheet and decorate with walnut halves. Bake in oven 350 deg. F., for 20 minutes or until brown. Makes about three dozen.

Drinks

TOMATO JUICE COCKTAIL (16 1/4 Cup Servings)

Two No. 2 cans tomato juice. Ways of serving: 1. Cold as it comes from the can. 2. Add 1 tsp. lemon juice to 1 cup tomato juice, or as much lemon as one desires. 3. Add a few grains of sugar or season with salt and pepper to taste. 4. Hot, season with salt and white or red pepper.

CHOCOLATE MILK COCOA SYRUP

1 cup cocoa
1 1/2 cups sugar
1/2 tsp. salt
2 cups water
1/2 tsp. vanilla if desired

Mix cocoa, sugar and salt. Add hot water, stirring slowly. Cook 10 minutes, store in glass jar in cool place. For chocolate milk or hot chocolate stir 1 tbsp. of cocoa syrup into 1 cup milk. Nice on ice cream.

GRAPE JUICE

Remove grapes from stems, wash, drain, cover with cold water. Boil 5 minutes. Strain through cheese-cloth over night. Add 1 cup granulated sugar to each quart of juice. Boil 3 minutes. Seal. A good tonic.

BOILED OR URN COFFEE FOR 150

2 1/2 lbs. medium ground coffee
24 quarts of water.

HOT COCOA FOR 100

3 cups cocoa (3/4 lb.)
3 cups sugar
1/2 tsp. salt
6 qts. boiling water
10 qts. scalded milk
100 marshmallows (2 lbs.)

Method: Mix cocoa, sugar and salt; add to boiling water and boil 5 minutes. Scald milk, add to cocoa mixture and beat with wire whisk until frothy. Put a marshmallow in each cup.



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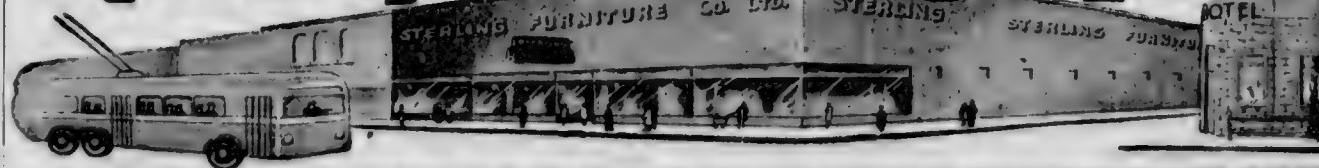
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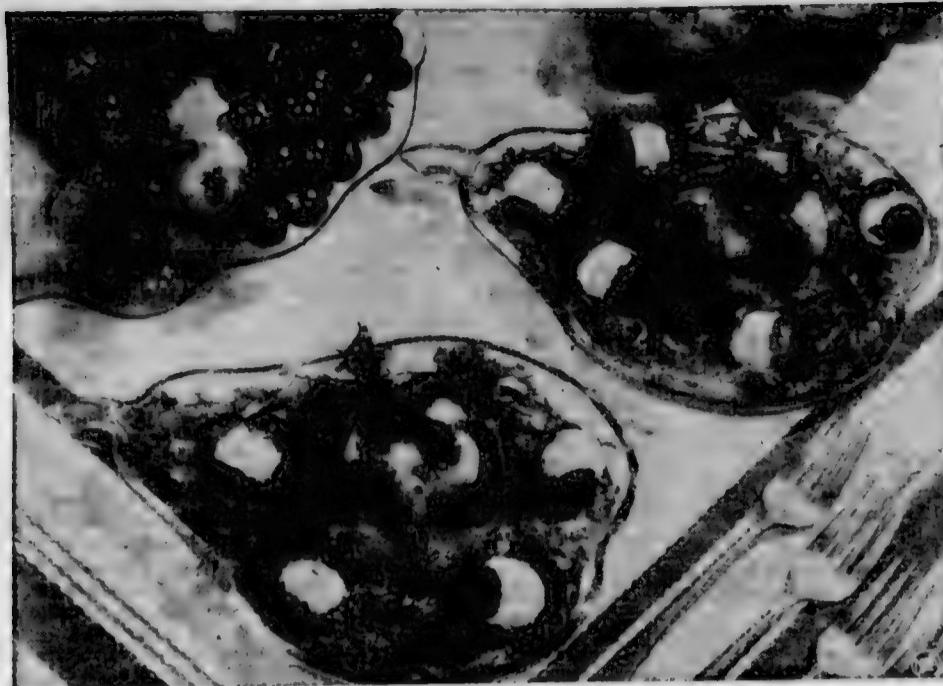
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Autumn Salad Boasts Fresh Pears and Grapes

Go to market for fresh pears and fragrant grapes. Then plan a salad or dessert with the colors of autumn.

Fresh Pear and Grape Salad (Serves 6)

One-quarter cup cold water, 1 envelope plain unflavored gelatin, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$

cup orange juice, $\frac{1}{4}$ cup lemon juice, 1 cup gingerale, 1 cup halved, seeded red grapes, 1 cup diced, fresh pears.

Soften gelatin in cold water and dissolve over hot water. Mix together sugar, salt, fruit juices and gingerale. Add dissolved gelatin to this mixture, stirring thoroughly. Cool. When mixture starts to thicken, add fruit. Pour into one large mold or into individual molds that have been rinsed out in cold water and chill until firm. To serve, unmold on salad greens and serve with any desired dressing. Note: If desired, this recipe may be poured into sherbet glasses and served as a dessert.

Combination Salad Plate (Individual Serving)

Three or 4 sardines, 1 tomato, sliced, 1 firm-cooked egg, sliced, salad greens, 1 fully ripe banana, sliced, lemon.

Place sardines in a row on one side of a salad plate. Next to the

sardines, arrange another row of alternating slices of tomato and egg. In the remaining outside space, place a row of overlapping slices of banana. Garnish with crisp salad greens and lemon. Serve with mayonnaise, Russian or French dressing. Note: Slices of tongue, bologna or ham may be used in place of sardines.

HORS D'HOEUVRES

Radishes: Cut radishes in half, quarters, sixes and eighths. Being careful not to cut up to the stem. Place in ice water. They will open like roses.

Radish Fans: Cut each one in thin crosswise slices almost but not quite through the radish. Chill in ice.

Carrot Curls: Cut in thin lengthwise strips. Roll small and firmly with fingers, stick a toothpick through to hold in place. Chill.

Celery Curls: Cut them three inches long then slit each length in narrow parallel strips almost to the end. Or if desired, cut both ends of each piece of celery almost to the centre. When chilled both ends will curl.

Cheese Pecans: Roll cream cheese in balls one inch in diameter. Press two large pecans, one on either side of each ball.

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Puddings

BROWNIE PUDDING

1 cup flour
2 tsps. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ cup w sugar
 $\frac{1}{2}$ tbsps. cocoa
 $\frac{1}{2}$ cup milk
1 tsp. vanilla extract
2 tbsps. shortening melted
 $\frac{3}{4}$ to 1 cup chopped walnut meats
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup cocoa
 $\frac{1}{2}$ cup hot water.

Sift flour, baking powder, salt, sugar, cocoa, add milk, vanilla, shortening. Mix until smooth. Add nut meats. Pour into greased 8-inch square cake pan. Mix brown sugar and cocoa, sprinkle over batter. Pour hot water over entire batter. Bake in moderate oven (350 deg. F.) 40 to 45 minutes.

QUICK PLUM PUDDING

1 pkg. lemon gelatin dissolved
While this cools prepare $\frac{3}{4}$ cup prunes, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants, $\frac{1}{4}$ cup dates, $\frac{1}{2}$ tsp. cassia, $\frac{1}{4}$ tsp. cloves, $\frac{1}{4}$ nutmeg, $\frac{1}{2}$ cup nuts. Cut fruit in small pieces, add pinch of salt. Cool and serve with whip cream.



APPLE PUDDING

Grease pan, then fill with apples cut fine. Then sprinkle sugar on top, also nutmeg if desired. Butter; 1 tbsp. sugar, either brown or white, 1 tsp. vanilla, 1 large tbsp. butter, 1 small tsp. baking powder, $\frac{1}{4}$ cup sweet milk, a pinch of salt, flour to make a medium batter, pour on top of apples and bake in a moderate oven.

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Eggs and Fish

SWEET AND SOUR FISH

4 lbs. pike or other fish
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup brown sugar
 1 cup fish stock made from head of fish
 $\frac{1}{2}$ tsp. onion juice

Clean, salt and slice the fish and allow to stand for several hours. Boil the fish until the flesh drops away from the bone. Drain, reserving the liquid, and bone the fish. Mix and cook the other ingredients. Pour hot over the fish. Serve cool.

PUFFY SALMON LOAF

1 1-lb. can pink salmon
 3 egg whites (or 2 egg yolks and 2 egg whites if you do not have leftover egg whites as I did)
 $\frac{2}{3}$ cup cracker crumbs
 $\frac{3}{4}$ cup milk
 1 tbsp. lemon juice
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. salt

Mix all but egg whites, then fold in the beaten white last. Pour into buttered rather deep baking dish and bake 30 minutes at 375 deg. Fahr. or steam for 1 hour. I had intended to serve a thin sauce of creamed peas over it, but the children wanted it "thick and beside" instead of "over." Asparagus is equally good.

The French Stick is always good. We slice it about $\frac{1}{4}$ way through to the bottom crust in about 1-inch slices. Butter these, using a pastry brush, on both sides, reheat for about 10 or 15 minutes in oven just before serving.

EGGS IN HAM NESTS

2 tbsps. ham fat
 2 tbsps. flour
 $\frac{1}{2}$ to 2 cups ground cooked ham
 $\frac{1}{2}$ tsp. salt
 1 tsp. dry mustard
 1 cup milk
 6 eggs

Melt fat, add flour and blend, add ham and cook 2 minutes, stirring constantly; add salt; mustard and milk. Cook over low heat till thick, pour into greased muffin tins, make a hollow in mixture, slip egg into each, sprinkle with salt and pepper.

SALMON LOAF

1 cup flaked cooked salmon or canned salmon
 1 cup stale bread crumbs soaked in 1 cup milk
 1 tsp. salt
 1 tbsp. butter
 $\frac{1}{2}$ tsp. onion juice
 2 egg whites, stiffly beaten

Combine ingredients in order given, folding in the stiffly beaten whites last. Place mixture into a well greased and crumbed pan and bake in a moderately hot oven. Serve with a white sauce, if desired.

MOTHER'S FRIED FISH

Clean and wash fish, sponge with clean cloth so it will be well dried. Salt and pepper, dredge with flour. Put enough shortening in frying pan, so the fish will float in, but be sure the shortening is piping hot before putting fish in, then fry to a golden brown.

STUFFING FOR BAKED FISH

Beat one egg and use to moisten 1/2 cups bread crumbs, add 4 tbsps. melted butter. Season and mix well. Put stuffing into the cleaned, washed fish and sew in with white thread.

SALMON LOAF

1 cup flaked cooked salmon
 1 cup stale bread crumbs soaked in, 1 cup scalded in, 1 tsp. salt
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. onion juice
 2 egg yolks beaten
 $\frac{1}{2}$ tsp. lemon juice
 2 eggs whites stiffly beaten

Combine ingredients in order given, folding in the stiffly beaten whites last. Drop mixture into a well greased and crumbed pan, and bake in a moderately hot oven. The eggs may be omitted, using $\frac{1}{2}$ cup less milk. Serve with white sauce.

SALMON LOAF

1 can salmon, chopped
 4 tbsps. melted butter
 $\frac{1}{2}$ cup bread crumbs
 3 eggs

Season with pepper and salt. Steam 1 hour.



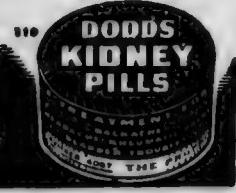
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Relishes

CORN RELISH

12 ears corn
 2 qts. ripe tomatoes
 1 qt. onions
 1 qt. cucumbers
 6 green peppers
 2 strong peppers red
 3 cups vinegar
 2 lbs. brown sugar
 2 tbsps. celery seeds
 4 tbsps. salt
 4 tbsps. turmeric.

Cook slowly 1 1/2 hours; thicken with flour and vinegar; seal hot.

LADY ROSE RELISH

Takes 2/3 cup of salt for brine
 1 qt. chopped cucumbers (peeled)
 1 qt. onions
 2 heads of celery cut fine
 3 sweet red peppers cut fine
 1 large cauliflower cut in small pieces.

Put in brine overnight. Drain, add 5 cups vinegar, 6 cups granulated sugar, 2 tbsps. mustard seed. Let come to boil, add slowly 2/3 cups of flour, 2 tbsps. mustard, 1 tsp. turmeric; mix this in cold water and boil few minutes. Seal tightly.

GREEN TOMATO RELISH

1 pkt. green tomatoes
 12 large onions
 1 hard head cabbage

Then salt, let drain in cheese cloth over night. In the morning add 10c mustard seeds, 10c celery seeds, 4 hot red peppers chopped, 3 cups brown sugar, 3 pints vinegar cider, 1 tsp. turmeric powder $\frac{1}{4}$ tsp. curry powder. Cook one hour and seal hot.

BEET RELISH

Put about six or more beets cooked through the grinder. Add 3 onions. Then some yellow sugar, salt and vinegar to taste.

EDMONTON BULLETIN, Saturday, March 13, 1948

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Pies

LEMON MERINGUE PIE

1 cup sugar
 1 lemon
 2 eggs
 $\frac{1}{4}$ cup boiling water
 $\frac{1}{4}$ tsp. salt
 4 tbsps. corn starch

Method: Add grated rind and juice of lemon to sugar, beat yolks till light and then add corn starch which has been dissolved in a little cold water about $\frac{1}{4}$ cup. Mix well with lemon and sugar. Put in double boiler and add boiling water, cook until thick, stirring constantly. Cool. Pour into pie shell and cover with meringue.

BUTTERSCOTCH PIE

2 egg yolks
 1 cup brown sugar
 3 tbsps. flour
 3 tbsps. water
 2 tbsps. shortening
 1 cup milk
 $\frac{1}{4}$ tsp. salt
 1 tsp. vanilla

Make meringue. Cook and put in cooked shell.

LEMON PIE

Have a baked shell ready for the filling. Cut up one lemon in thin slices into $\frac{1}{2}$ cups hot water, let boil 3 minutes. Into another kettle put 1 cup granulated sugar, 1 tbsp. corn starch, yolks of 2 eggs; beat all well, add the lemon water that is strained, cook till thick. Let cool before putting in the baked pie shell. Beat the egg whites till very stiff, add 2 tbsps. granulated sugar, $\frac{1}{2}$ tsp. baking powder and a pinch of salt, pile on your filling and brown in a slow oven, not too hot.

BUTTERSCOTCH PIE

1 1/2 cups milk
 3 tbsps. corn starch
 2 tbsps. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup brown sugar
 2 eggs
 2 tbsps. butter
 1 tsp. vanilla

Put milk in double boiler, when at boiling point stir in flour, corn starch, salt (which have been blended with cold water). Add sugar and stir constantly until thickened, then add well beaten egg yolks, butter and vanilla. Cook a few minutes. Top with meringue. 2 beaten egg whites, 2 tbsps. brown sugar.

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The Pickle Is Off to School

Recent tests reveal that pickles have nutritional virtues—namely, some vitamin A, B and C. So now they are added to well-balanced school lunch boxes, because they perk up sandwiches, become the "life of the party," and make young appetites more eager for other foods.

Here are some and piquant ideas on the subject of lunch box fillers:

Pickle-Egg-'n'-Bacon Spread

(Filling for 4 sandwiches)

4 hard-cooked eggs

2 slices crisp bacon

salt

pepper

3 tablespoons chopped sweet pickle or sweet pickle relish

3 tablespoons mayonnaise.

Dice eggs; crumble bacon. Combine all ingredients; mixing well.

Ham De Luxe
(Filling for 4 sandwiches)
1 3-ounce can deviled ham
3 tablespoons sweet pickle relish
1/2 cup chopped peanuts
2 tablespoons mayonnaise.
Combine all ingredients, mixing well.

Pickle-Cream Cheese Spread
(Filling for 4 sandwiches)
2/3 cup cream cheese (2 3-ounce packages)

2 tablespoons light cream
1/4 cup sweet pickle relish.
Combine all ingredients, mixing well.

Pickle-Wich
(Serves 1)

1 large processed dill pickle
1/4 cup grated cheese
1 tablespoon chili sauce.
Scoop out center of dill pickle.
Mix cheese and chili sauce; stuff pickle. Wrap up waxed paper.

CHERRY ROLY POLY

2 cups flour
1/2 tsp. salt
3 tsps. baking powder
1/3 cup shortening
2/3 cup milk
3 cups cherries
1/2 cup sugar
1/4 tsp. spice

Method: Prepare a dough as for baking powder biscuits of flour, salt, baking powder, shortening and milk. Pat 1/2-inch thick, spread with cherries, sprinkle sugar and spice over top and roll up like jelly roll. Press edge firmly together, place the roll in a greased baking pan. Bake 24 hr. in a moderate oven (400 deg. F.). When the cake is done turn pan upside down, let stand for a minute or two to allow the buttercotch mixture to run down over the cake. I sometimes serve with whipped cream, chopped cherries and nuts. Other fruits can be used such as peaches, apricots, sliced apples.

PINEAPPLE TORTE

Beat whites and yolks of 3 eggs separately, add 1 cup sugar to the yolks, 1 cup bread crumbs, 1/2 cup chopped walnuts and 1 cup chopped pineapple. Fold in stiffly beaten egg whites. Bake in moderate oven (375 deg. F.) 20 to 25 minutes.

BERRY COBBLER

1 cup sugar
1/2 cup shortening
1 1/2 cups flour
1 tsp. baking powder, salt
1 cup milk

Pour into buttered pan. On top of batter put two boxes of slightly crushed berries, 1 cup sugar and 1 cup boiling water. Bake 1 hr. at 350 degrees.

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*A Delicious Recipe for
FLAPPER PIE!*

CRUST—16 Sunland Graham Wafers, one-half teaspoon flour, one-half cup sugar, one teaspoon cinnamon. Crush wafers, combine with remaining ingredients, blend thoroughly and press half the mixture in even layer to bottom and sides of well-buttered eight-inch pie plate.

FILLING—Two tablespoons cornstarch, one-quarter cup sugar, one-quarter teaspoon salt, two cups scalded milk, three egg yolks slightly beaten, one teaspoon vanilla. Mix cornstarch, sugar, salt—add slowly to hot milk, blending thoroughly. Cook in double boiler, 15 minutes. Blend a little of this mixture with egg yolks, return to double boiler, stir and cook until eggs are set. Add vanilla, pour into wafer crust.

MERINGUE—Make a meringue of three stiffly-beaten egg whites and three tablespoons granulated sugar. Spread on top of custard filling. Sprinkle meringue with remaining crumbs, bake in a slow oven (300 degrees F.) until slightly browned—about 20 minutes.



Pies

APPLESCOTCH PIE

$\frac{1}{2}$ cup water
1 tsp. vinegar
 $\frac{3}{4}$ cup brown sugar
5 cups sliced raw apples
2 tbsps. flour
 $\frac{1}{2}$ tsp. salt
1 tsp. butter
 $\frac{1}{2}$ tsp. vanilla
1 recipe pastry

Cook water, vinegar and one-half the sugar to boiling point, add apples and simmer until tender. Remove apples. Combine remaining sugar, flour and salt and add to syrup. Cook until thick, stirring constantly. Add butter and vanilla, cool. Place apples in pie pan lined with pastry, add butterscotch and cover with top crust. Bake in moderately hot oven (425 deg. F.) 30-35 minutes. Makes 2 pie fillings.

COTTAGE CHEESE PIE

1 $\frac{1}{2}$ cups cottage cheese
2 eggs separated
 $\frac{1}{2}$ cup sugar
2 tbsps. cornstarch
 $\frac{1}{2}$ tsp. salt
2/3 cup thick sour cream
 $\frac{1}{2}$ tsp. nutmeg
1 tsp. lemon juice
3 tbsps. melted shortening

Press cheese through sieve with dover beater; beat egg yolks, sugar, cornstarch and salt gradually; beat in sour cream until mixture is light and smooth. Blend in cheese and nutmeg with beater too. Add shortening and lemon juice and fold in stiffly beaten egg whites. Put in pie crust, single crust. Bake in hot oven for 10 minutes 450 deg. F., then bake at slow heat 325 F. for 50 minutes. Test filling with silver knife.

Bake in moderate oven (350 deg. F.) for 20 minutes.

Looking for a new topping for your angel cake or other light cake?

Orange Fluffy Topping

Two egg whites, $\frac{1}{2}$ cup light corn syrup, 2 tablespoons sugar, 1 teaspoon lemon juice, 2 tablespoons orange juice, $\frac{1}{2}$ teaspoon salt.

Add salt to egg whites and beat until frothy. Add syrup slowly. Combine sugar with orange and lemon juice. Add slowly. Continue beating until peaks stand stiff when the beater is drawn out. Frosting is best served the same day that it is made.

EDMONTON BULLETIN, Saturday, March 13, 1948

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COCONUT CUSTARD PIE

4 eggs slightly beaten
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. salt
3 cups milk
1 cup coconut

Line a deep 9 inch pie plate with pastry. Combine eggs and salt, add milk, stirring constantly. Add coconut. Pour into pie shell. Bake in hot oven 450 degs. F. 10 minutes, then decrease heat to slow 300 degs. F. and bake 30 minutes longer or until knife comes out clean.

PLAIN PASTRY

2 cups of all purpose flour
 $\frac{1}{2}$ tsp. of baking powder
 $\frac{1}{2}$ tsp. of salt
2/3 cup of shortening
6 to 8 tbsps. of cold water

Method: Mix flour, baking powder and salt together. Add shortening. Cut into small pieces with a pastry blender or use two knives. Add water, blend together. Press and roll on floured board.

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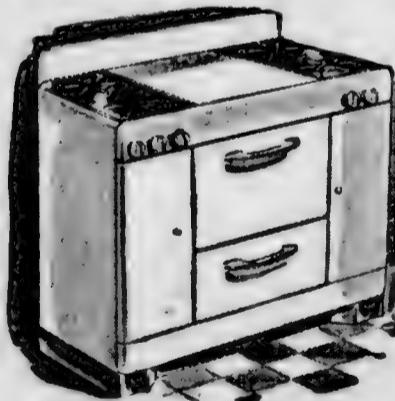
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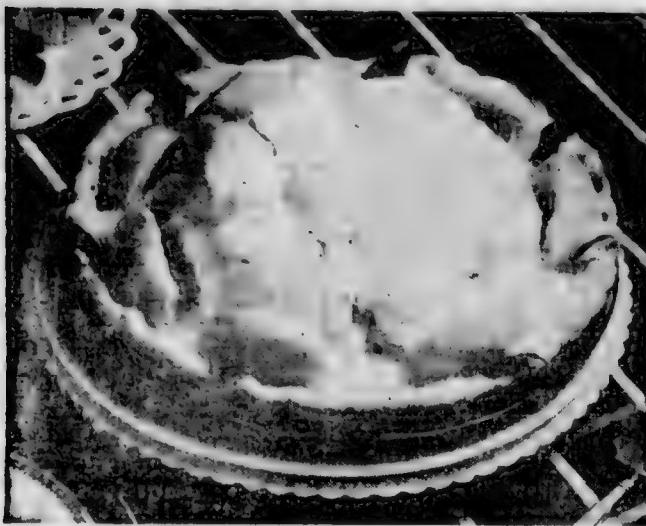
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Peaches and Ice Cream Pie

Peaches 'n' Ice Cream Pie
(Serves 6-7)

One quart peach or vanilla ice cream (bulk), $\frac{1}{4}$ cup mashed ripe fresh peaches, $\frac{1}{4}$ cup sugar, 1 teaspoon gelatin, baked pie shell, cooled, 6 to 7 ripe fresh peach halves.

Store ice cream in freezing tray with control set at freezing, until ready to serve. Cover mashed peaches with sugar and allow to stand one-half hour. Soak gelatin in a little peach juice for five minutes and then completely dissolve over hot water. Stir into mashed peaches. Chill in refrigerator. When ready to serve dessert, cover the bottom of the baked pie shell with the mashed fruit; fill with peach or vanilla ice cream and surround with peach halves. Note: Canned peaches may be substituted for fresh fruit, if desired.

Ice Cream Harlequin
(Serves 6)

Two packages baker's marble cake, 1 pint vanilla ice cream (bulk), 1 pint chocolate ice cream (bulk), chocolate sauce, marshmallow whip.

PEANUT BUTTER COOKIES

1 cup white sugar
1 cup brown sugar
2 cups flour
1 tsp. baking powder
1 tsp. soda
2 cups peanut butter
1 cup shortening or lard
2 eggs
 $\frac{1}{4}$ cup milk.

Mix by hand, sugar, flour, peanut butter, baking powder, soda and shortening. Make a roll and press down with a fork.



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Meats

SAUSAGE PATTIES

$\frac{1}{2}$ lb. sausage meat or more
3 tbsps. milk
 $\frac{1}{2}$ cup cornflakes
1 tbsp. chili sauce

Mix all ingredients together. Chill well, then shape into 4 or 5 patties, and saute until done, about 20 minutes, turning as they brown.

SAUSAGE IN POTATOES

Select as many good potatoes as you need, peel and bore holes all the way through with the apple corer. Stuff holes with tiny sausages. Bake on shallow tins at 425 deg. F. for 45 minutes or until done. Serve with broiled tomato halves and a creamed vegetable.

PORK ROLL

Combine $\frac{1}{2}$ lb. ground pork, $\frac{1}{4}$ lb. beef, 1 cup soft bread crumbs, 1 beaten egg, salt and pepper. Roll in $\frac{1}{2}$ -inch thick roll. Combine 1 cup diced apples peeled, $\frac{1}{4}$ cup each chopped celery, walnut meats, seeded raisins, 2 tbsps. brown sugar, 2 tbsps. water, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. sage. Spread on rolls, bake in moderate oven 1 hour at 375 deg. F.

TASTY MEAT PIE

Two cups of beef or chicken, chopped fine. Cook until tender with enough water to cover meat. Add diced carrots and potatoes. When vegetables are cooked, make mixture thick with a little flour. Then put in baking dish. Put slices of onion on top. Salt and pepper to taste. Then make baking powder tea biscuits. Put the little round biscuits on top of mixture and put in oven till biscuits are brown. This is a one-dish meal. The gravy and meat and vegetables can be scooped over the biscuits.

BACON ROLLS

8 slices bacon
4 cups moist bread crumbs (about 6 slices)
1 cup chopped onion
 $\frac{1}{2}$ cup chopped celery
3 tbsps. bacon fat
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{4}$ cup chopped parsley

Lightly toast bread crumbs, brown onion and celery in fat, then add seasonings and parsley, $\frac{1}{4}$ cup water. Mix the crumbs to make rolls, cut 2 slices of bacon; place dressing in middle and fold bacon slices over, secure with toothpick. Bake on rack in uncovered pan in 375 deg. F. oven for 30 to 35 minutes or till bacon is nicely browned. Serve with broiled tomato halves and a creamed vegetable.

Veal Pot Pie With Dumplings

2 lb. shoulder of veal
1 onion
1 teaspoon salt
dash of pepper
 $\frac{1}{2}$ teaspoon Worcestershire sauce
2 cups diced potatoes
1 cup tomato ketchup
3 tablespoons flour
 $\frac{1}{2}$ cup cold water

Dumplings: In a kettle place 1 $\frac{1}{2}$ quarts boiling water, place veal and onion, and simmer for 1 hour. Add salt and pepper, sauce. Add potatoes and cook until they are nearly done. Add ketchup, thicken using flour blended with water. Place dumplings on top of the meat, cover closely, steam for 1 minute. Be sure the dumplings rest on the meat and cannot sink in liquid, as that will cause them to be heavy dumplings. Mix and sift 2 cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, work in 2 teaspoons butter, add $\frac{1}{4}$ cup milk gradually. Drop by teaspoons on top of stew, cover closely and steam for 12 minutes.

MEAT AND LIMA BEANS

(A Meat Stretcher)
3 cups sliced onions
5 tbsps. shortening
1 lb. meat cut in inch pieces
1 tbsp. salt
 $\frac{1}{2}$ tsp. pepper
1 tsp. paprika
 $\frac{1}{4}$ cup flour
1 cup dried lima beans
1 cup cut celery
2 cups boiling water

Cook onions slowly in 9-inch skillet in shortening until yellow, remove onions. Roll meat in mixture of seasoned flour. Brown in hot fat, add drained lima beans, celery, water, onions, cover and simmer until meat is done about 1 hour. Serve with hot biscuits or corn bread.

STUFFED SPARERIBS

2 pounds pork spareribs
2 cups soft bread crumbs
 $\frac{1}{2}$ cup rolled oats uncooked
 $\frac{1}{2}$ cup chopped apple
 $\frac{1}{4}$ cup onion
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 tsp. poultry seasoning
 $\frac{1}{4}$ to $\frac{1}{3}$ cup shortening (melted)
 $\frac{1}{4}$ cup water

Combine all the ingredients except spareribs. Pat out in greased baking pan, cover with the spareribs and sprinkle with salt, pepper and flour. Or spread stuffing on ribs, roll up and tie. Bake in a moderate oven (350 deg. F.) about 2 hours or until ribs are tender. Fine too for other meats.



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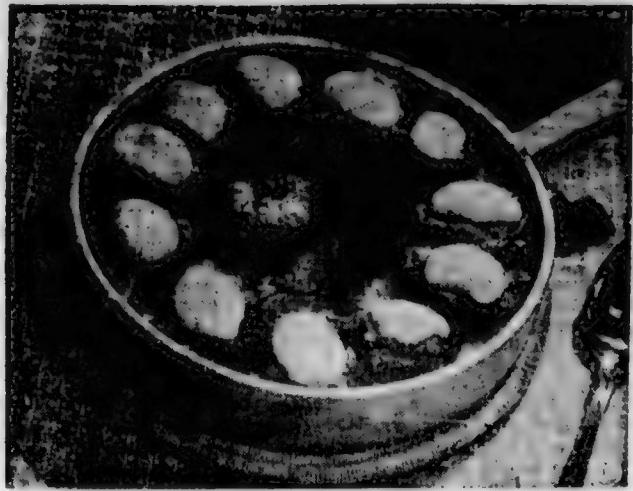


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Tomatoes Ideal in Hot Weather

Tomatoes, ripe and rosy and fresh from the vine, please everyone. Here are three new recipes to gladden for hot-weather meals.

Deviled Tomatoes (Serves 6)

6 tomatoes
1 cup French dressing
1 cup cracker crumbs
3 tablespoons homemade or genuine commercial mayonnaise, chopped parsley

Slice tomatoes into a casserole, cover with French dressing and chill in refrigerator an hour or two. Pour off dressing, mix with egg. Lift out tomatoes and arrange alternately with crumbs. Pour dressing and egg mixture over. Set casserole in pan of water. Bake in slow oven (325 degrees F.) about 25 minutes. Spoon mayonnaise on top tomato slices and continue cooking another 5 or 10 minutes or until set. Garnish with parsley.

Broiled Tomatoes With Curry (Serves 4)

8 small tomatoes
sugar
salt
pepper
butter
curry powder

Scoop out tops of tomatoes. Sprinkle with sugar, salt, pepper. Add $\frac{1}{2}$ pat butter in each and sprinkle well with curry powder. Broil for 15 minutes.

Broiled Tomatoes and Mushrooms (Serves 4)

4 large tomatoes
8 large mushrooms
butter

Cut tomatoes in half. Wash mushrooms and stem (save stems for future use). Drain well and put tomatoes and mushrooms cup side up in broiler. Sprinkle with salt and pepper and dot with butter. Broil for about 15 minutes. Before serv-

Desserts

LEMON BISQUE

Put in a bowl a pkg. of lemon gelatin, $\frac{1}{3}$ cup granulated sugar, a little salt, 3 tbsps. lemon juice, grated rind of 1 lemon. Pour $\frac{1}{4}$ cups boiling water to dissolve. Put in a cool place till it has set slightly. Then beat it and add a can of condensed milk (13-oz. can), then beat still stiff. Take a pkg. of vanilla wafers, crush into crumbs and put $\frac{1}{4}$ the crumbs into the pan; pour gelatin mix, then top with remaining crumbs. Set in a cool place and chill a few hours or more. Cuts into squares like ice cream.

PINEAPPLE UPSIDE DOWN CAKE

1 cup sugar
 $\frac{1}{2}$ cup butter
2 egg yolks
 $\frac{1}{2}$ cup of milk or juice from the pineapple
2 $\frac{1}{2}$ tbsps. baking powder
 $1\frac{1}{4}$ cups cake flour

Fold in egg whites and 1 tsp. of vanilla. Bake 45 minutes at 350 deg. F. At the bottom of the cake 2 tbsps. butter melted in a pan, add one cup of brown sugar and the slices of pineapple.

WHIPPED JELLY DELUXE

Set gelatin overnight. Next day whip up 1 cup whipping cream. Whip up jelled jelly. Add whipped cream to jelly. Mix thoroughly. Add sliced bananas, oranges, canned pineapple, and apples. When ready to serve top with a spoonful of whipped cream and garnish with chopped nuts. Serve immediately.

Cut mushrooms in half. Wash mushrooms and stem (save stems for future use). Drain well and put mushrooms cup side down on tomatoes and place under flame for a minute.

CHERRY WINKS

$\frac{1}{3}$ cup shortening
1 tsp. each grated lemon peel, vanilla, baking powder
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup soda
1 well beaten egg
 $1\frac{1}{2}$ tbsps. milk
1 cup flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup chopped raisins
 $\frac{1}{2}$ cup chopped walnut meats
 $1\frac{1}{2}$ cups crisp wheat flakes.

Thoroughly cream shortening, lemon peel, vanilla and sugar; add egg and milk; beat thoroughly. Add sifted dry ingredients. Stir in raisins and nut meats. Drop from teaspoon onto crushed wheat flakes, toss lightly to coat; arrange on a greased cookie sheet, top with candied cherries; bake in hot oven (400 deg. F.) 12 minutes. Makes 2 or 3 doz.

PEACH UPSIDE DOWN CAKE

1 large can of peach halves,
1 cup brown sugar
3 tbsps. butter.

Melt butter and cover with brown sugar. Arrange peach halves with cut side down around the outside of the pan. Cut 1 peach in pin-wheel design if you like. Put a cherry in centre of peaches, also some walnut meats in open spaces. Sprinkle with cinnamon. Cover with batter: 2 cups sifted flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ cup butter, 2 tbsps. baking powder, 1 cup white sugar, 2 eggs, 1 tsp. vanilla, $\frac{1}{2}$ cup milk. Bake in oven (325 deg. F.) 40-45 minutes. Serve with whipped cream.

EGGLESS CAKE

2 cups brown sugar
2 tbsps. of shortening or butter
 $\frac{1}{4}$ c. of cocoa
 $\frac{1}{4}$ c. boiling water
1 c. of sour milk

Dissolve 1 level tsp. of baking soda, $2\frac{1}{4}$ cups of flour, 2 tbsps. baking powder, pinch of salt, 1 tsp. vanilla.

Drop Cake

Peanut Butter Cookies

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{4}$ cup peanut butter
2 eggs
 $1\frac{1}{2}$ cups white flour (approximately)
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt

Cream shortening, add sugars and mix thoroughly. Add peanut butter and mix until well blended. Add eggs and heat until very fluffy. Add flour, sifted with baking powder and salt. No liquid is used. Batter should be stiff enough so it can be dropped by spoonful onto cookie sheet. Flatten cookies with a fork which has been dipped in cold water. Bake in moderate oven until lightly browned.

MAYFLOWER MOULD

1 envelope gelatin
1 can sliced pineapple
1 cup cooked rice
 $\frac{1}{4}$ cup hot water
1 tbsp. lemon juice
sugar
glace cherries or stoned dates
Red coloring.

Drain syrup from pineapple rings; add to it gelatin dissolved in hot water. Measure and add water to make $\frac{3}{4}$ pt. Pour a little of the liquid into bottom of a mould. When firm arrange pineapple slices, placing half a cherry in centre of each ring. Cover with a little more liquid. Dip slices in the liquid and arrange around the sides of the mould, placing half a cherry in the centre of each slice. Add a few drops of red coloring to remainder of the liquid. Stir in the rice and place in the mould with pieces of pineapple and chopped cherries. Slices of stewed apples (cored) and juice may replace pineapple and juice.

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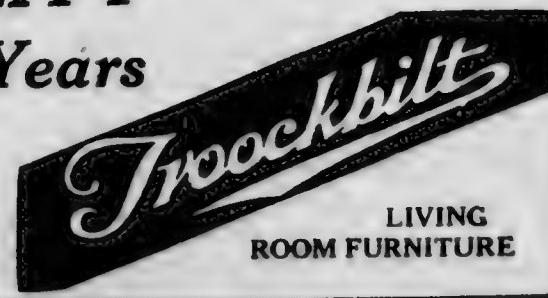


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Sweet Potato Sausage Pie (Serves 6)

One pound sausage meat, 1½ cups apple slices, ¼ cup brown sugar, 1 2/3 cups mashed sweet potato, ½ teaspoon salt, 2 tablespoons butter, ¼ cup milk.

Put sausage into a heat-resistant glass round cake dish. Arrange apple slices on top of meat. Sprinkle with brown sugar. To mashed sweet potato add salt, butter and milk.

Here's a salad to go with the main dish. Together, they constitute a balanced meal.

Winter Salad (Serves 6)

One tablespoon unflavored gelatin, ¼ cup cold water, 1 cup boiling water, 1/3 cup sugar, ½ teaspoon salt, 2 tablespoons vinegar, 2 tablespoons lemon juice, ½ cup finely shredded cabbage, 1 cup diced cel-

ery, ¼ cup sliced olives, 2 tablespoons finely cut pimiento, 2 tablespoons finely cut green pepper.

Soften gelatin in cold water for five minutes. Add boiling water, sugar and salt; stir until dissolved. Add vinegar and lemon juice. Set aside to cool. When mixture begins to thicken stir in cabbage, celery, olives, pimiento and green pepper.

Pour into six glass five-ounce custard cups. Place in refrigerator for two hours or until salad is firm. Remove from custard cups and place on lettuce for serving.

BIRD'S NESTS

Cream ½ cup butter, ½ cup brown sugar, add 1 egg yolk, beat, add 1 cup flour, form balls, dip in slightly beaten egg white, roll in ½ cup chopped nuts, or coconut, press centres. Bake in moderate oven 350 deg. F. for 8 minutes. Remove, press again, bake 10 minutes. Fill with jam.

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Sunny Boy Recipes

SUNNY BOY MUFFINS

1 egg
½ cup sugar
1 cup sour milk
½ teaspoon salt
2 tablespoons lard
1 teaspoon soda
1 cup Sunny Boy
1 cup white flour

METHOD—Mix in order given. Dissolve soda in milk; stir, then add dry ingredients. Turn into greased pan and bake in hot oven for 25 minutes.

SUNNY BOY LOAF

(Excellent for the Lunch Pail)
2/3 cup brown sugar
1 tablespoon butter
1 egg
1 cup raisins
1 cup sour milk
1 cup white flour
1 cup Sunny Boy
1 teaspoon soda

METHOD—Mix in order given. Dissolve soda in milk; stir, then add dry ingredients. Place in greased pan and cook in moderate oven for 35 minutes.

SUNNY BOY COOKIES

1 ½ cups Sunny Boy cereal
1 ½ cups white flour
1 ¼ cups white sugar
¾ cup shortening
½ teaspoon salt (small)
¾ teaspoon baking soda
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon

METHOD—Mix all dry ingredients well together, then add three-quarters cup Roger's Syrup (warm) and 1 well beaten egg. Form into balls, put in pan far apart, and bake in moderate oven.

SUNNY BOY MEAT LOAF

1 ½ lbs. grated beef
½ lb. grated pork
1 cup Sunny Boy
1 teaspoon salt (small)
Dash of pepper
2 eggs
1 small onion (chopped fine)

METHOD—Combine all the ingredients and mix well together. Bake in oven for 1 hour. If desired a can of tomatoes (strained) can be

poured over this after well browned.

SUNNY BOY HEALTH PUDDING

1 ½ cups cooked Sunny Boy cereal
2 eggs (beaten)
1/3 cup brown sugar
2 cups good milk
1 cup dates or raisins

METHOD—Mix all together and put into a greased pudding dish. Bake 25 minutes. Serve with cream and sugar.

SHIRLEY'S FUDGE

1 lb. brown sugar
½ tsp. salt
1 heaping tbsp. flour
½ cup milk
1 tbsp. butter
½ tsp. vanilla.

Mix sugar, salt, flour together then add milk. Stir good, then add butter. Put on low fire. Cook till it forms a soft ball in the cold

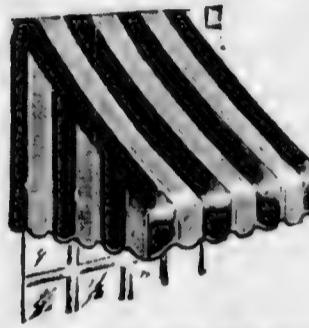
OMELETTE FOR TWO

Four eggs, milk—added until the mixture looks just right, but a quick check with a cook book shows 1 tsbp. allowed for each egg; dash of baking powder, enough to cover the end of a tsp. The secret of making tender is to beat the mixture well and have it "fuffy" before pouring it into a pre-heated pan. Cook over medium heat until browned. Add grated cheese or a tiny bit of chopped onion and bread crumbs with the cheese to extend an omelette without adding more eggs.

water. Cool for 10 minutes, then add vanilla and beat until stiff. Pour in buttered pan and set to cool. Nuts and chocolate may be added if desired.

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2 Delicious "SUNNY BOY" Recipes to Try

SUNNY BOY LOAF

2/3 cup brown sugar
1 tablespoon butter
1 egg
1 cup raisins
1 cup sour milk
1 cup white flour
1 cup Sunny Boy
1 teaspoon soda

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients. Place in greased pan and cook in moderate oven 35 minutes.

SUNNY BOY MUFFINS

1 egg
½ cup sugar
2 tablespoons lard
1 cup sour milk
1 teaspoon soda
½ teaspoon salt
1 cup Sunny Boy
1 cup white flour

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients; turn into greased muffin pans. Bake in hot oven 25 minutes.

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Delete Milk From Budget Guts

No matter what other food budget cuts you must make, do not cut down on milk. Instead, use more milk, vegetables and fruit as you cut down on meat, fowl and eggs. That is a basic rule of family nutrition — particularly for growing children.

Milk does a double duty. It serves as a food and a drink and contributes excellent body-building proteins, calcium, riboflavin, thiamin—all so necessary to growing boys and girls.

Children, like adults, crave variety. On occasion, flavor milk with wholesome sweeteners such as molasses, honey, home-made jam, plain malted milk powder or sugar and vanilla. Have the makings ready and let the youngsters flavor their own glassfuls.

Quick Milk Tricks

Honey-Milk: To a glass of cold milk add 1 tablespoon molasses, honey or jam. Stir well.

Malted Milk: When using plain malted milk powder, first make a smooth paste of 1 tablespoon malted milk and a little milk. Add enough milk to make 1 cup and mix thoroughly.

Vanilla Milk: A teaspoon of

Old-Fashioned Banana-Milk (Serves 6)

Five medium ripe bananas, 1 quart milk, 6 tablespoons molasses or honey, $\frac{1}{2}$ teaspoon salt,

Peel bananas. Mash with a fork until smooth and creamy. Add milk, molasses or honey, and salt. Beat thoroughly with wire whisk or rotary egg beater. Pour into glasses and serve with cookies.

ICE BOX COOKIES

- 3 cups sifted flour
- 3 tps. baking powder
- $\frac{1}{2}$ tsp. salt
- 1 cup shortening
- 1 $\frac{1}{2}$ cup brown sugar packed firm
- $\frac{1}{2}$ tsp. vanilla
- 2 eggs

Nuts and raisins may be added. Roll and chill over night. Bake for 8 or 10 minutes oven 375 deg. F.



Eggs and Fish

FISH PIE WITH POTATO CRUST

- 2 tbsps. fat
- 2 tbsps. flour
- $\frac{1}{2}$ tsp. salt, dash of pepper
- 1 cup milk
- 2 cups cooked flaked fish
- $\frac{1}{2}$ cup cooked or canned peas
- 1 tbsp. minced onion
- 1 tbsp. minced green pepper
- 1 cup well seasoned mashed potatoes

Make a cream sauce of the fat, flour, salt, pepper and milk. Add peas, onions and green pepper, fish. Heat thoroughly. Place in greased baking dish and cover with mashed potatoes. Bake in oven (400 deg. F.) 12 to 15 minutes. Serves four.

NOODLE, TUNA, MUSHROOM LOAF

- 1 pkg. of 7-min. noodles
- 2 cans mushroom soup.
- 1 can tuna fish

Empty package of noodles into rapidly boiling salted water and cook, drain thoroughly. Fill greased casserole, add 2 cans of mushroom soup and 1 can tuna fish. Season to taste, sprinkle with paprika and bake $\frac{1}{2}$ hour in moderate oven.

EGGS PRESERVED IN WATER GLASS

One part of water glass to 10 parts of water. Use strictly fresh eggs as the water glass will preserve the eggs in exactly the state of freshness in which they are at the time they are put down. Boil the water and allow to cool, add to the water glass (which may be purchased at the drug store). Stir the water into the water glass thoroughly. Place eggs in layers in a stone crock and pour over the liquid, covering the eggs well. Place an old dish on top of the eggs to weigh them down. Keep in a cool place. When eggs are wanted for use, take them out of the liquid and wash them in fresh water. New eggs may be added from time to time. The eggs must always be under the liquid or they will spoil.

MONKEY ON TOAST

- 1 cup warm milk or water
- 1 cup bread crumbs
- 1 tbsp. butter
- $\frac{1}{2}$ cup cheese cut in small pieces
- 1 egg, salt and pepper

Soak bread crumbs in milk, melt butter in double boiler, then put in the cheese, let melt, then add the bread crumbs that have been soaked in the milk, then the beaten egg. Add seasoning. Cook through for a few minutes and serve on toast.

NEVER FAIL FUDGE

- 3 cups brown sugar firmly packed
- 1 tbsp. flour
- 1 tsp. baking powder
- $\frac{1}{4}$ cup milk

Mix dry ingredients add milk. When it reaches boiling point, add 4 tbsp. butter. Boil until it drops as a ball in cold water. Beat for a few minutes. Turn in buttered dish to cool.

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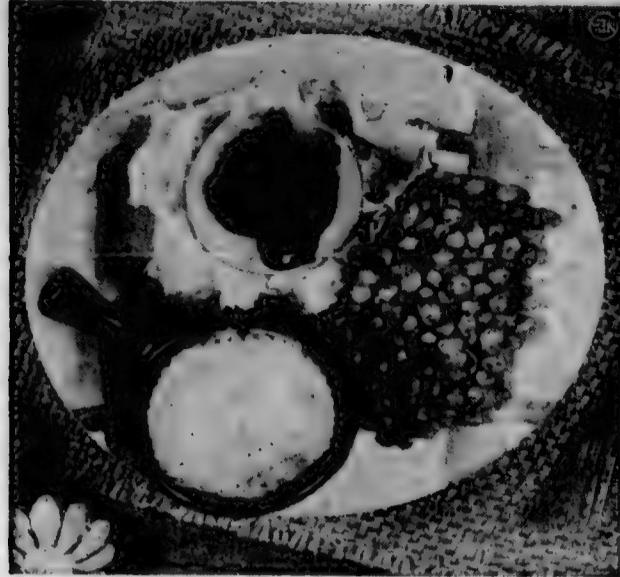
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Individual Chicken Pies

1½ cups cooked chopped chicken.
1½ cups diced cooked potato
½ cup cooked diced carrots or celery
2 tablespoons finely minced onion
1½ cups medium white sauce
salt
pepper
½ cup grated cheese
pastry

Combine chicken, potatoes, carrots and onion. Season to taste. Place in individual baking dishes. Roll out pastry, cut pastry slightly larger than baking dishes. Place on top of chicken mixture to bake. Cut slits in pastry.

Bake in moderately hot oven (400 degrees F.) until pastry is nicely browned and filling begins to bubble. Serve with cranberry sauce chicks on pineapple or apple rings.

To make the cranberry sauce chicks: Cut a 1-pound can of jellied cranberry sauce into 1½-inch slices. From each slice cut a cranberry chick with a chick-shaped cookie cutter. Mount each chick on top of a ring of pineapple or a slice of red-skinned apple. Serve on lettuce with dressing or as an accompanying relish.

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GRASS STAINS
1. Wash at once with cold water and soap.
2. For colored materials sponge with alcohol or ether.

COOKED SALAD DRESSING

1 egg
1 piece of butter size of an egg
½ cup of granulated sugar
½ cup of vinegar
½ tsp. mustard
2 tbsps. water
1 tsp. of flour
½ tsp. salt.

Cakes

ORANGE CAKE
1 cup brown sugar
2 eggs (beaten separate)
1 cup sour milk
1 tsp. soda
2 cups flour
1 cup raisins
1 orange (grind)
Nuts may be added.

MARBLE CAKE
2 cups flour
3 tbsps. baking powder
½ tsp. salt
½ cup butter and shortening mixed
1 cup fine sugar
2 eggs well beaten
¾ cup milk
1 tsp. vanilla
1 square chocolate melted.

Sift flour with baking powder and salt. Cream butter, add sugar gradually, beating well. Add the well-beaten eggs, then add the flour and milk alternately; flavor with vanilla. To one half the mixture add the chocolate. Place the light and dark portions of the cake alternately by spoonfuls in pan and bake in a moderate oven, 350 deg. F., for about one hour.

WINTER SPICE CAKE
2 cups flour sifted before measuring
Measure 2 cups shortening
1 cup white sugar
1 teaspoon salt
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
½ tsp. allspice
½ cup baking powder
½ cup milk
½ cup molasses

Stir vigorously then add 2 teaspoons baking powder, then stir. Add 2 eggs (unbeaten), 1/3 cup milk, then stir for 2 minutes until batter comes smooth, and then pour in 9-inch pan and bake at 350 deg. F.

CHOCOLATE LAYER CAKE

Measure into mixing bowl:
1½ cups cake flour
1¼ cups sugar
½ cup shortening
1 tsp. salt
1 tsp. soda
2 sqs. melted chocolate
½ cup milk

Stir vigorously 2 minutes. Now stir in: ¾ tsp. baking powder. Add ½ cup milk, 2 eggs, 1 tsp. vanilla. Pour batter into greased layer pans. Bake 20 to 25 minutes in oven (350 F.).

SCOTCH CAKES
1 cup butter or shortening
½ cup brown sugar
1½ cups sifted flour
½ cup corn starch
Pinch of cream tartar
Pinch of soda.

Mix shortening with sugar. Combine well. Add flour to which has been added the starch, tartar and soda. Mix together well. Roll out to 1-inch thickness and bake in moderate oven, 325 degrees until brown.

REAL GOOD GINGER BREAD

Cream ½ cup butter and ½ cup white sugar well together. Add 2 eggs unbeaten. Combine 1 tsp. soda in ¼ cup molasses and add to first mixture. Measure and sift together 1½ cup flour, 1 tsp. ginger, 1 tsp. cinnamon and a pinch of salt. Add alternately to mixture with ¼ cup cold water. Bake in oven 350 deg. F.



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Novel Bread Teams With Salad

Here's a new idea for crisping bread to serve with salad. It's easy to do, yet will be big news for hostesses.

**Salad Bread
(Serves 12)**

One loaf unsliced bread; 1/3 cup melted butter, 1 tablespoon chopped parsley, 1 tablespoon chopped onion, 1/2 teaspoon celery salt.

Trim crusts from loaf of bread. Slice loaf into six portions, cutting to within 1/4-inch of bottom crust. To melted butter add parsley, onion and celery salt. Brush butter mixture on all cut surfaces of loaf. Place loaf of bread on heat-resistant glass utility platter. Bake in moderately hot oven (400 deg. F.) for 15 minutes. Serve on hot platter with individual bowls of salad with special dressing.

Special Fruit Salad Dressing (Makes 1 1/2 cups dressing)

Two eggs, 2 tablespoons sugar, 1/2 teaspoon flour, 1/2 cup pineapple juice, 1 tablespoon lemon juice, 1/2 cup whipping cream.

Thoroughly beat eggs in top of double boiler. Mix sugar, flour and pineapple juice and stir into eggs. Place over bottom part of double boiler and cook for about 15 minutes or until mixture is thick; stir frequently. Remove from heat and cool. Add lemon juice. Whip cream and fold into cooled egg mixture. Serve on fruit salad, arranged in glass individual deep pie dishes.

The tea bag was invented by an Irish-American storekeeper who put tea in small silk bags as samples, but they soon became popular as an easy way to make tea.

Pies

PEACH PIE

Put peaches peeled and stone out. Lay in paste covered glass pie dish, 1/2 cup brown sugar over 1 tsp. melted butter. Put paste on top, cut centre. Bake 15 minutes in oven.

MINCE-MEAT CUSTARD PIE

2 eggs
1/4 tsp. salt
1 1/2 cups milk
1/3 cup sugar
1/2 cup mince meat, single crust uncooked pastry.

Beat the eggs with sugar and salt; add milk. Spread mincemeat on bottom of crust, pour in the custard mixture, sprinkle with nutmeg. Bake in hot oven (425 deg. F.) for 15 minutes. Reduce to moderate (350 deg. F.) and bake 25 to 30 minutes more.

BUTTERSCOTCH PIE

One cup brown sugar, 1 tbsp. butter, melt together and brown over flame; in another dish place 2 tbsps. corn starch, 2 tbsps. milk, and 1 1/2 cups boiling water and 1 egg yolk (save white for top). Place in a cooked pie crust and brown top.

HARVEST PUMPKIN PIE

1 1/2 cups of strained pumpkin
1/2 cup milk
2 eggs
2 1/2 cup brown sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/4 tsp. cloves

Bake in deep nine-inch pie pan 40 to 45 minutes in 400 deg. F. oven. After being baked, pie may be sprinkled with chopped pecans and whipped cream or cover top with whipped cream and dribble honey on top of cream.

EDMONTON BULLETIN Saturday, March 12, 1948

17

BOSTON CREAM PIE

1 1/2 cups cake flour
1 cup sugar
2 1/2 tbsps. baking powder
1 egg
1/4 tsp. salt
2/3 cup milk
1/3 cup fat
1 tsp. vanilla

Sift flour, measure and sift with baking powder and salt. Cream fat, add sugar gradually, creaming it in well. Add egg and vanilla and beat well, then add sifted dry ingredients alternately with milk, beating until smooth after each addition. Turn into greased layer pans and bake in moderately hot oven, 375 degrees F., about 25 minutes, or until cake shrinks from sides of pan. Remove from oven, let stand 5 minutes, then remove

BUTTERSCOTCH PIE

1 1/4 cups milk
3 tbsps. corn starch
2 tbsps. flour
1/4 tsp. salt
1 1/2 cups brown sugar
2 eggs
2 tbsps. butter
1 tsp. vanilla.

Put milk in double boiler, when at boiling point stir in flour, corn starch and salt (which has been blended with a little cold water); add sugar and stir constantly until thickened, then add well-beaten yolks, butter, and vanilla. Cook a few minutes over boiling water. Fill pie shells which have been previously cooked. Top with meringue made with whites of eggs beaten with 2 tbsps. brown sugar. Put in oven and slightly brown.

DAD'S FAVORITE CHOCOLATE CAKE

2 cups brown sugar
1/4 cup butter
2 eggs
1/2 cup sour milk
1 tsp. soda
1 cup raisins
1 1/2 cup chopped nuts
1/2 tsp. salt

Mix 5 tbsps. cocoa with 1 cup hot water, add to first mixture it should be quite thin. Bake 1 hour, cool and ice with icing sugar butter and cream.



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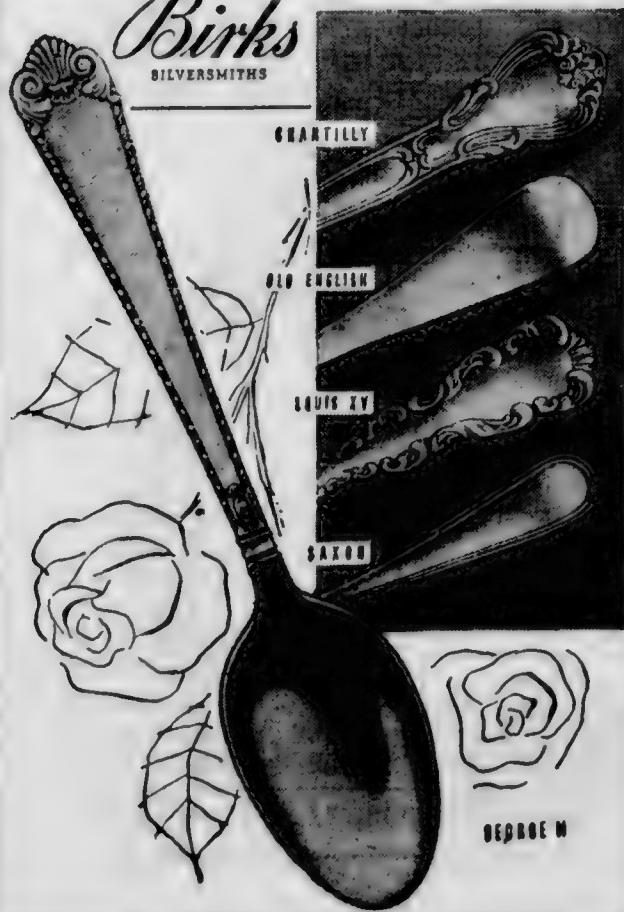
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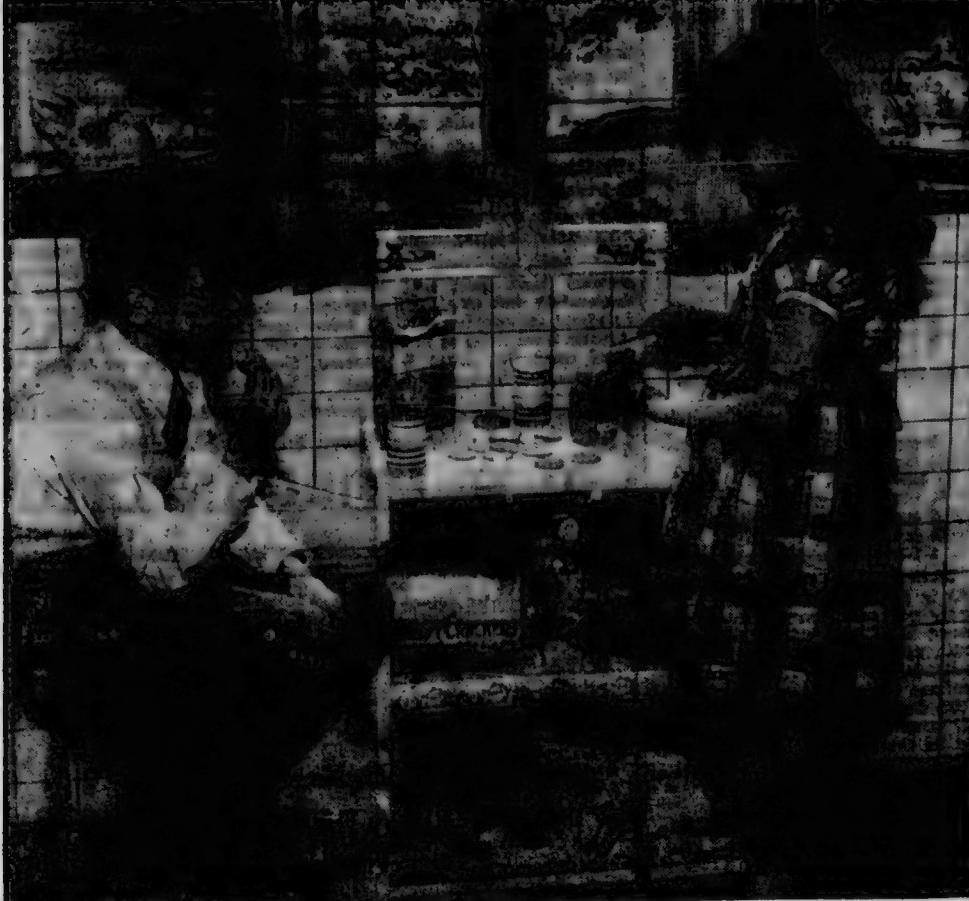
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Special Snack-Bar Invites After-School Bite

When children come home from school, let them have a snack of wholesome food, such as crackers or bread with peanut butter, cheese or jam, plus milk. Nutritionists agree that growing bodies need this after-school bite.

Arrange a special shelf or cabinet as the "snack bar." Let the youngsters do their own making and cleaning up. But keep the snack bar exclusively for them. They'll enjoy its "exclusiveness" and keep it in good use and good order.

Mother might mix up some whole-

some but tasty spreads in advance to go on crackers. Such as:

Peanut Butter With Orange
One-third cup peanut butter, 3-ounce package cream cheese, 1 tablespoon orange juice, 1/4 teaspoon grated orange rind.

Blend peanut butter and cheese; add remaining ingredients; mix well.

Bologna

One-half cup ground bologna, 1 chopped hard-cooked egg, 2 tablespoons sweet pickle relish, 1 tablespoon minced onion, 2 tablespoons mayonnaise, 1/4 teaspoon salt.

Baked Stuffed Heart

2 lbs. Beef Heart
1 cup bread crumbs
1/3 cup chopped onion
1/4 cup water or stock
1/2 teaspoon salt
1/4 teaspoon pepper
• 1/2 teaspoon poultry seasoning
2 tablespoons soft drippings

Clean and trim the heart. Wash thoroughly and dry. Combine the remaining ingredients, let stand for 5 min., then use to stuff heart. Skewer or tie up secure. Coat with seasoned flour and brown thoroughly in hot fat in frying pan, place in baking dish, rinse frying pan with water and pour over the heart. Add water to half cover. Cover and bake in a moderate oven (350 deg. F.) until tender, about 3 hours. Season during baking.

Stuffed Baked Pork Chops

6 double pork chops
2 cups bread crumbs
4 tablespoons butter
1 small onion minced
1/4 teaspoon sauce
dash of pepper
1/4 teaspoon salt
1 1/2 cups water
3 tablespoon tomato ketchup
Cut pocket in each chop. Make a dressing of bread crumbs and seasonings. Place dressing in the pockets of the chops. Brown, place in roasting pan, cover with sauce made of water and ketchup. Bake in hot oven (400F.) about 45 minutes, basting frequently.

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Desserts

PARTY BAKED APPLES

1/2 cup light syrup
1/2 cup water
1/4 tsp. cinnamon
1 tsp. grated lemon rind
1 tbsp. butter
2 tbsps. sugar
4 baking apples, cored
1 egg white
2 tbsps. sugar
14 almonds, blanched
4 maraschino cherries, chopped

Combine first six ingredients, bring to a boil. Remove from heat. Pare upper half of apples, place in baking tins. Pour syrup mixture over apples. Bake in moderate oven (350 deg. F.) about 1 hour or until tender, basting frequently. Remove from oven. Top apples with meringue made from egg white and 2 tbsps. sugar, insert cherries and shredded almonds. Bake 15 minutes or until lightly browned. 4 servings.

GINGERBREAD PEACH SHORT CAKE

1/2 cup fat
1/2 cup sugar
1
1/4 cup molasses
2 1/2 cups sifted pastry flour
1 1/2 tbsps. baking soda
1/2 tsp. cloves or cinnamon
1/4 tsp. salt
1 cup hot water

Cream fat, gradually cream in sugar; beat well. Mix and sift dry ingredients, add alternately with the water, combining lightly. Bake in greased cake tin 50 minutes with temperature about 350 deg. F. When baked, split, fill with sliced peaches and serve.

FROZEN APRICOT PUREE

1 1/2 cups cooked apricots
1/4 cup corn syrup
1/2 tbsp. lemon juice
1/2 tbsps. gelatin
2 tbsps. cold water
1 egg white, slightly beaten

Drain fruit and press through sieve or fine colander to make puree. Mix fruit puree and sugar, syrup, lemon juice and salt. Place in refrigerator. Soak gelatin in cold water 5 minutes to soften, then dissolve by beating over boiling water 10 minutes. Slowly add chilled puree mixture to dissolved gelatin, stir constantly. Add the beaten egg whites to freeze in refrigerator. Place fruit mixture in tray to coldest point. Freeze till firm. Turn into chilled bowl and beat until mixture lightens in color and smooth. Work quickly so mixture does not melt. Return to ice cube tray few hours. Makes six servings.

TAPIOCA CUSTARD

2 cups milk
1 can condensed milk
1 cup water
1 tsp. vanilla
2 tbsps. tapioca
1/4 cup sugar
1/8 tsp. salt
1 egg (separated)

Place milk in double boiler and bring to boil, then place tapioca and salt in boiling milk and boil 12 minutes, stirring occasionally. Then beat the yoke of the egg with 2 tbsps. sugar and place the milk, tapioca with egg yolk and sugar about half. Mix good and place back on stove and cook till it thickens. Remove from stove and put in vanilla. Just before serving beat white of egg and then put in sugar, and then mix it in the tapioca mixture and serve topping with nuts.

PUDDING SAUCE

1 tsp. grated orange rind
2/3 cups orange juice
1/3 cup sugar
2 egg yolks slightly beaten.

Combine all ingredients and cook over low heat. Stir until thick. Beat two egg whites stiff and pour in hot egg yolk mixture. Beat constantly. Serve at once. Serves six.

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LEMON DESSERT

1 pkt. gelatin
4 tbsps. cold water

Let stand five minutes, add 1 cup boiling water, 2/3 cup sugar. Beat whites of 2 eggs, add vanilla, pinch salt, add to gelatin mixture. Put in a pan, when set cut into squares and roll in graham cracker crumbs.

Sauce for Lemon Dessert

Beat egg yolks, 1/3 cup cream, 1/3 cup butter, and 1/3 cup sugar; add 2 tbsps. lemon juice. Shortening can be used instead of butter.

LEMON PUDDING

1/3 cup sugar
3 tbsps. corn starch
1/2 tsp. salt
2 cups milk
1 egg yolk well beaten
1 tbsp. lemon juice
1 egg white, stiffly beaten

Mix sugar, cornstarch, salt in double boiler. Gradually add milk. Mix until smooth. Place over boiling water and cook stirring constantly until mixture thickens. Cover and continue cooking 10 minutes longer. Remove from heat. Pour over beaten egg yolk, stir, return to double boiler and cook 2 minutes longer. Remove from heat. Add lemon juice and rind. Fold hot mixture slowly into stiff beaten egg white. Pour into serving dishes. Chill. Serves 4.

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Surprise Pumpkin Pie Delights

Here's one for the book of good living. It's a new variation of Thanksgiving pumpkin pie.

Surprise Pumpkin Pie Crust:

- 1 cup sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 2 to 3 tablespoons ice water.

Filling:

- 1 1/2 cups canned pumpkin
- 1 cup evaporated milk
- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 tablespoons butter
- 2 eggs
- 1 cup mincemeat

Garnish:

- 6 slices cheese.

Crust: Sift together flour, baking

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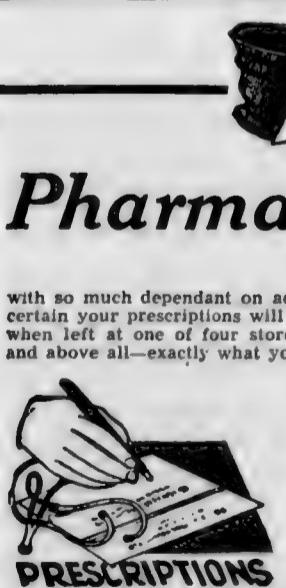
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Pies

PUMPKIN CHIFFON PIE

(Filling for one 9" pie shell)

- 1 envelope plain unflavored gelatine
- 1/4 cup cold water
- 3 eggs, separated
- 1/2 cup sugar
- 1 1/2 cups pumpkin (canned or fresh)
- 2/3 cup milk
- 1/2 tsp. ginger
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 3 tbsps. sugar.

Soften gelatine in cold water.

CUSTARD PIE

- 3 eggs
- 1/2 cup white sugar
- 1 tsp. vanilla
- 1/2 tsp. salt
- 3 cups scalded milk
- 1/2 tsp. nutmeg

1 8-inch unbaked pastry shell.

Method: Beat eggs slightly and stir in sugar, salt and vanilla. Gradually add milk, stirring constantly. Pour into pastry shell. Sprinkle with nutmeg. Bake in a very hot oven (450 deg. F.) 15 minutes then reduce heat to moderately low (325 deg. F.) and continue baking 25 minutes or until a knife inserted in the centre of pie comes out clean. This makes 1 pie filling.

SHOO-FLY PIE

- 1/2 cup chopped walnut meats
- 1/2 cup raisins
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1 tbsp. flour
- 2 tbsps. melted butter
- 1/2 tsp. salt
- 3 eggs beaten

pastry for 1 crust pie.

Line an eight-inch pie pan or dish with pastry, shape the edge into an upstanding rim. Scatter the nuts over the bottom, mix other ingredients thoroughly and pour over nuts. Bake in hot oven (450 deg. F.) for 10 minutes, then a slow oven (300 deg. F.) for 30 more minutes. Let cool before cutting.

pumpkin mixture from heat and stir in beaten egg. Beat the remaining white until it is stiff and fold into pumpkin mixture.

Spread mincemeat in pastry lined pie plate. Pour pumpkin filling on top of mincemeat. Bake in hot oven (425 degrees F.) and continue baking for 10 minutes. Lower temperature to 325 degrees F. and continue baking for 30 minutes. Garnish with cheese cut in the shape of pumpkins.

BUTTERSCOTCH PIE

Place 1 cup brown sugar and 2 tbsps. baking powder, 1 egg, 1/4 tsp. salt, 2/3 cup milk, 1/3 cup fat, 1 tsp. vanilla. Sift flour, measure and sift with baking powder and salt. Cream fat, add sugar gradually, creaming it in well. Add egg and vanilla and beat well, then add sifted dry ingredients alternately with milk, beating until smooth after each addition. Turn into greased layer pans and bake in moderately hot oven, 375 degrees F., about 25 minutes, or until cake shrinks from sides of pan. Remove from oven, let stand 5 minutes, then remove from pans to cool.

PIE CRUST

- 2 cups sifted flour
- 2/3 tsp. salt
- 2/3 cup chilled shortening in cold water
- 1/2 tsp. baking powder enough for single pie.

For 2 open pie shells, 3 cups flour, 1 tsp. salt, 1 cup shortening with water as required.

BANANA PIE

Make your pie crust then cook it and fill with the following: 2 large bananas, 1 cup sweet milk, 1 tbsp. corn starch, 1/2 cup granulated sugar, 1 tsp. vanilla, 1 egg yolk. Beat the whites for the top. Cook your filling till it gets thick, then pour in pie crust.

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Franks

Frankfurts

Frankfurt Quails

Yield: 4 Servings

1 lb. Premium Frankfurts
½ lb. Premium Bacon
½ lb. cheese

Make a lengthwise slit in the frankfurt. Fill with $\frac{1}{4}$ inch stick of sharp cheese cut $\frac{1}{4}$ inch shorter than the frankfurt. (Savoury dressing, spiced fruit, mustard, vegetables, or pickle relish may be used for variety). Wrap each frankfurt spiral fashion, with a whole slice of bacon, fastening each end with a toothpick. Place split side up in a baking dish. Bake in hot oven (425 deg. F.) for 20 minutes. Turn if necessary, or the quails may be broiled for about 12 minutes.

Barbecued Frankfurts

Yield: 4 servings

1 lb. Premium frankfurts
1 cup Barbecue sauce

Add frankfurts to hot barbecue sauce. Heat about 8 minutes. Serve on toasted buns or hot rice or spaghetti.

Frankfurt Skillet Meal

Yield: 4 servings

6 frankfurts
3 medium tomatoes
1 large onion
1 green pepper
1 cup grated sharp cheese
 $\frac{1}{2}$ teaspoon salt

Slice tomatoes $\frac{1}{4}$ inch thick, combine with thin slices of onion and frankfurts in half lengthwise, then green pepper in a skillet. Split cut across. Place frankfurt slices over top of vegetables are tender. Sprinkle cheese over top. Cover and heat 5 minutes, or until cheese is melted.

Note: May be prepared in a covered casserole. Bake in a moderate oven (350 deg. F.).

Frankfurt Potato Boats

Yield: 4 servings

1 package frankfurts (1 pound)
4 medium-sized potatoes
salt
pepper
2 tablespoons butter
 $\frac{1}{4}$ cup hot milk (about)
 $\frac{1}{2}$ cup grated pimento cheese
($\frac{1}{2}$ pound)
paprika

Cook potatoes in boiling salted water until tender. Drain and replace pan of potatoes over low heat to dry potatoes well. Shake pan frequently to prevent potatoes sticking. Mash potatoes until free of lumps. Add salt, pepper, butter, and cheese and combine thoroughly with potatoes. Add enough hot milk to make light and fluffy. Beat very thoroughly.

Slit frankfurts lengthwise but do not cut entirely through. Put frankfurts on baking sheet. Fill with mashed potatoes. Sprinkle with paprika and broil until potatoes are golden brown and frankfurts are heated through.

Frankfurt Supper Soup

Yield: 6 servings

6 premium frankfurts
1 cup navy beans
2 quarts cold water
2 tablespoons salt
3 tablespoons bacon dripping
 $\frac{1}{2}$ cup chopped onions
 $\frac{1}{2}$ cup grated carrots
 $\frac{1}{2}$ cup sifted flour

Wash beans thoroughly. Drain. Put on saucepan and add 2 quarts of cold water. Bring to a boil. Reduce heat and add salt. Cover and let simmer until tender (about 2 hours). Heat drippings in a small saucepan, add onion and carrot and brown lightly. Add flour and mix thoroughly. Then slowly add 1 cup of bean liquor and cook until smooth and thick. Add this mixture to the bean soup. Bring to a boil. Add frankfurts which have been sliced pennywise and continue to cook for about five minutes. Serve hot.

Chilled Frankfurt Potato Salad

Yield: 4 premium frankfurts

4 medium sized cooked potatoes
2 tablespoons diced onion
 $\frac{1}{4}$ cup chopped celery
 $\frac{1}{2}$ cup chopped pickle
 $\frac{1}{2}$ cup salad dressing
1 teaspoon salt
pepper.

Cut frankfurts into pennywise or thin crosswise slices. Dice cooked potatoes. Mix frankfurts, potatoes, onion, celery and pickle. Add salad dressing and seasoning. Mix lightly. Chill thoroughly.

Frankfurt One-Dish Meal

Yield: 4 servings

½ package premium frankfurts
2 tablespoons dripping
3 tablespoons flour
2 tablespoons salt
pepper
 $\frac{1}{2}$ teaspoon dry mustard
1 bay leaf
a dash of curry and sage
2 cups cooked tomatoes
About $\frac{1}{2}$ pound of package of spaghetti

Melt dripping. Add flour and seasonings and blend. Sieve tomatoes and add. Cook until smooth and thick, stirring constantly. Cook spaghetti in boiling salted water until tender. Drain and add to tomato sauce. Slice frankfurts into small discs and add. Cover and simmer for 10 minutes.

EDMONTON BULLETIN, Saturday, March 13, 1948

Creole Frankfurts

Yield: 5 servings

1 package premium frankfurts
 $\frac{1}{2}$ medium sized onion, chopped
1/3 cup mushrooms, chopped
2 tablespoons butter
2 tablespoons flour
1 cup water
1 cup stock (beef, chicken, mushroom, etc.)
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
Dash of cayenne pepper
 $\frac{1}{2}$ teaspoon thyme
1 bay leaf
1/3 cup pimento, chopped
2 tablespoons parsley, chopped

Cut frankfurts into 2-inch pieces crosswise. Sauté onion and mushrooms in butter for 3 minutes. Stir in flour and cook 1 minute. Add liquid gradually and cook until thickened, stirring constantly. Add seasonings and frankfurts, and simmer 8 to 10 minutes. Serve on hot toasted and buttered biscuits, or in bowls with hot buttered rolls as an accompaniment.

BREADED PORK CHOPS

6 pork chops

1 tbsp. cold water
1 egg, cracker crumbs

Trim fat from chops, sprinkle salt and pepper, dip in egg and then in cracker crumbs and fry to a fine brown in deep boiling fat. Drain and serve with French fried potatoes.

Frankfurt Casserole

Yield: 4-5 servings

4 frankfurts ($\frac{1}{2}$ pound)
3 cups toasted bread cubes
2 tablespoons melted butter or
fortified margarine
1 11-ounce can condensed
mushroom soup
2 teaspoons prepared mustard
 $\frac{1}{2}$ teaspoon Worcestershire
sauce
 $\frac{1}{2}$ cup water

1/3 cup sifted bread crumbs
Cut frankfurts into pennywise slices. Into a $1\frac{1}{4}$ quart casserole put alternate layers of bread cubes, butter, and frankfurts. Over the top pour mushroom soup to which has been added the mustard Worcestershire sauce, and water. Sprinkle buttered crumbs over the surface. Bake in a moderate oven (350 deg. F.) for 30 minutes.

Creole Frankfurts On Rice

Yield: 6 servings

6 premium frankfurts
 $\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ cup chopped onion
3 tablespoons fat
3 cups cooked rice
2 cups cooked tomatoes
 $1\frac{1}{2}$ teaspoons salt

Brown green pepper and onion in fat. Add rice, tomatoes, and salt. Cover and simmer 30 minutes. Place frankfurts on rice. Return cover and simmer 5 minutes.



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Rosebud Flour Recipes

DEVIL'S FOOD CAKE

1 cup brown sugar
2½ cups Rosebud Self-rising Flour (Don't Sift)
¾ cup sweet milk
½ cup shortening (butter or oil)
1 teaspoonful Vanilla
2 squares chocolate

After all ingredients are put together, add 2 tablespoons boiling water.

SUGAR COOKIES

1 cup shortening or butter
2 cups brown sugar
2 eggs
½ cup sweet milk
2 cups Rosebud Self-rising Flour (Don't Sift)

Nuts or dates may be added.

MUFFINS

2 cups Rosebud Self-rising Pancake Flour
1½ cups milk, 1 egg
2 tablespoons butter
3 tablespoons sugar

Cream the fat and sugar together, add the egg and beat well.

Add flour and milk alternately, pour into well-greased muffin tins and bake in a hot (400 degrees Fahrenheit) oven about 20 minutes. Do Not Sift.

YORKSHIRE PUDDING

1 cup milk, 2 eggs
1 cup Rosebud Self-rising Flour (Don't Sift)

Mix milk and flour, add eggs already beaten. Put in deep dish with bottom well covered with dripping from roast. Cook in hot oven for 20 minutes, basting with more drippings from roast.

Virginia Italian Spaghetti

1 package spaghetti
1 lb. hamburg
1 can tomato soup
1 jar spaghetti sauce
1 teaspoon chopped garlic
½ lb. old cheese (chopped)
1 tsp. chopped garlic

Mix hamburg and garlic and shape into balls the size of walnuts. Brown well in fat, then add soup, sauce and cheese. Simmer one hour. Cook spaghetti in boiling water till tender. Drain and add to meat sauce and serve.

IRON RUST

1. Use salt, lemon juice and sunlight.
2. Salts of lemon is an alternative.

One-Dish Meals

Hungarian Lunch Dish

Melt ½ cup of butter in a heavy pan, and for each person to be served, add the following: 1 large onion sliced, 1 large green pepper sliced on top of onion and pepper; ½ (generous) handful of raw, washed rice on top of other ingredients, 1 pair of sausages on top of all; simmer for 40 minutes.

Potato, Bacon And Egg Casserole

Cold boiled potatoes, 3 or 4 hard-boiled eggs, 3 or 4 strips of bacon, more if desired. Slice potatoes in casserole, alternate with sliced eggs until dish is full. Pour over this thin white sauce and place strips of cooked bacon over all. Pour bacon grease around the edge. Small pieces of bacon may be put in with eggs and potatoes. This with a crisp salad and dessert is enough for supper or lunch.

Quick Chili Concarne

3 tablespoons chopped onion
3 tablespoons chopped green peppers
2 tablespoons mild drippings
½ lb. chopped meat
1 can cream of tomato soup
1 cup water
1 cupful canned baked beans
½ teaspoon chili powder
½ teaspoon salt

½ teaspoon cayenne pepper
Brown onions and meat in drippings; add remaining ingredients, simmer stirring occasionally until heated through and consistency desired. Serve cabbage salad or apple celery salad with apple sauce for dessert.

Dumplings In Soup For Lunch

A good way to convert condensed vegetable soup into a complete luncheon dish is to stretch it with corn meal dumplings . . . big, plump dumplings, rich with a toasted corn taste and tenderly light as a feather. Served with a crisp green salad and custard or fruit dessert, this makes a perfect balanced luncheon menu.

Once you've tasted it you'll say this makes an almost perfect dish. For the dumplings give a wholesome, bready sort of heft that's filling.

The dumplings are no trick to turn out either. Just follow these directions for measuring and mixing. Then drop, by spoonful, into the condensed vegetable soup to simmer until done. You'll find a 10-ounce can of this soup goes twice as far, seems doubly filling when you stretch it so.

Pan Hash

Eight ounces cooked mashed potatoes, 8 ounces mixed cooked vegetables, chopped; 2 ounces grated cheese or cooked meat; salt and pepper to taste; 2 tablespoons fat for frying. Mix all ingredients together, melt fat in a frying pan and fry mixture on both sides till well browned about 15 minutes; nice for lunch.

Chop Suey

1 lb. ground beef, brown in 2 tablespoons fat
1 large onion chopped
1 green pepper, diced
¾ cup of rice, washed
1 cup cut celery
2 cups tomatoes
1 can mushrooms
1 teaspoon salt

Cook one hour.

Vegetable Soup With Corn Meal Dumplings

2 10-ounce cans condensed vegetable soup
1 ½ cups flour
2/3 cup corn meal
¾ teaspoon salt
4 teaspoons baking powder
3 tablespoons shortening
1 cup milk

Heat soup according to directions on container. Sift together flour, corn meal, salt and baking powder; cut in shortening; add milk.

Drop by spoonfuls into hot soup; cover and let simmer for 15 minutes.

Serves four to six.

TEA BISCUITS

2 cups flour
4 tsps. salt
2 tsps. lard
¾ cup milk.

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Potatoes and Sausages With Tomato Sauce (Serves 6-8)

4 tablespoons butter
5 tablespoons flour
2½ cups tomato juice
1 teaspoon salt
¼ teaspoon Worcestershire sauce
½ cup chopped green pepper
½ cup chopped onion
6 cups cooked diced potatoes
8 sausages
2 parsley sprigs.

Blend melted butter and flour in saucepan. Add tomato juice and cook until mixture is thick and no starchy taste remains, about 15 minutes. Stir in salt, Worcestershire sauce, green pepper and onion. Continue simmering tomato sauce for three minutes. Place potatoes in heat-resistant glass eight-inch square cake dish. Pour tomato sauce over potatoes. Arrange sausages on top of potatoes. Bake in moderate oven (350 degrees F.) for 35 minutes. For serving garnish with parsley.

Budget Chicken Pie (Serves 5)

1½ cups diced cooked chicken
1½ cups diced cooked potatoes
½ cup diced cooked carrots
2 tablespoons minced onion
1½ cups medium white sauce
salt
pepper
Plain pastry using 1½ cups flour.

Combine chicken, potatoes, carrots, onion and sauce. Season well to taste. Pour into a shallow casserole. Meanwhile roll out pastry

Meats

SHOULDER ROAST LAMB

Lamb shoulder roast (5 lbs.)
salt, pepper
6 medium potatoes
1 cup green peas
1 cup green beans
2 tbsps. chopped celery
3 tbsps. chili sauce

Wipe the meat with a damp cloth and sear in hot oven for 15 minutes, reduce the heat and roast until tender, about 2 hours. Half hour before the roast is done add your potatoes (quartered), peas, beans, celery and chili sauce and a small quantity of water. You serve the vegetables arranged around the roast on a platter. (Serves six).

BREADED VEAL CUTLETS

1½ lbs. fillet of veal
1 egg
1 tbsp. cold water, cracker crumbs, salt and pepper

Cut veal into six pieces of equal size, flatten with blade of a large knife and season with pepper and salt. Beat egg, adding cold water; add a little salt. Now dip each cutlet into the egg and roll in cracker or fine bread crumbs, and fry in boiling fat for 6 minutes. Serve with green peas and tomato sauce.

HUNGARIAN APPLE PUDDING

Four large sour apples, 3 tbsps. fruit juice, 1 cup fine bread crumbs, 1 heaping tbsp. butter, 2 egg yolks, pinch of salt. Add egg whites beaten. Peel apples and chop fine, cream butter and sugar, add egg yolks, bread crumbs and beaten egg whites. Bake in well greased pan for 1 hour in slow oven.

MEAT LOAF

2 lbs. hamburg, or for small loaf, 1 lb.
2 eggs, salt to taste
1 can tomatoes
½ lb. cut macaroni
1 onion

Cook macaroni, rinse in cold water, mix with all ingredients, a little pepper added. Cook in loaf pan in oven till roasted a little on top. Will serve 6 people.

Beef Biscuit Pie

1½ cups cooked diced beef
2 teaspoons butter or dripping
½ cup chopped onion
2 tablespoons flour
1 cup milk
1 cup gravy
1 teaspoon Worcestershire sauce
1 teaspoon salt
½ cup peas cooked
½ cup corn

Cook all together, thicken with flour. Place in shallow casserole, top with biscuits made by your favorite recipe. Bake 30 to 35 minutes, 400 deg. F.

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Beef Roll-Ups

1 lb. ground beef or 6 slices rare beef
2 cups bread crumbs
2 tablespoons minced onion
½ cup water
salt and pepper
1 tablespoon melted fat
½ teaspoon poultry seasoning
hot water to moisten

If ground beef is used mix with salt and pepper and ½ cup water; mix thoroughly, divide in six portions, place on wax paper. If sliced cold beef is used, place on wax paper about 5x5 squares. Combine bread crumbs, onions, fat, seasoning and enough hot water to moisten. Place a spoonful of stuffing in each meat square, roll, place in greased baking pan. Bake in moderate hot oven (375 deg.) 45 minutes. Serve hot with vegetables.

English Meat Pudding

6 ozs. flour
4 ozs. suet, cold water to mix
pinch salt and pepper
1 lb. stewing meat

To make pudding dough: Grate suet and mix with flour, add salt. Make into soft but not too sticky dough with cold water, roll out. Line pudding basin, leaving enough to make "lid." Cut up meat small, flour it, and put in basin with enough cold water to cover meat, add salt and pepper, and place on dough lid. Cover with greased paper and then cover with pudding cloth (unbleached calico) and tie firmly with tape. Fill deep pan with water (boiling), put in pudding, keep water boiling. Cook 3½ hours. Add boiling water occasionally so as not to boil dry.

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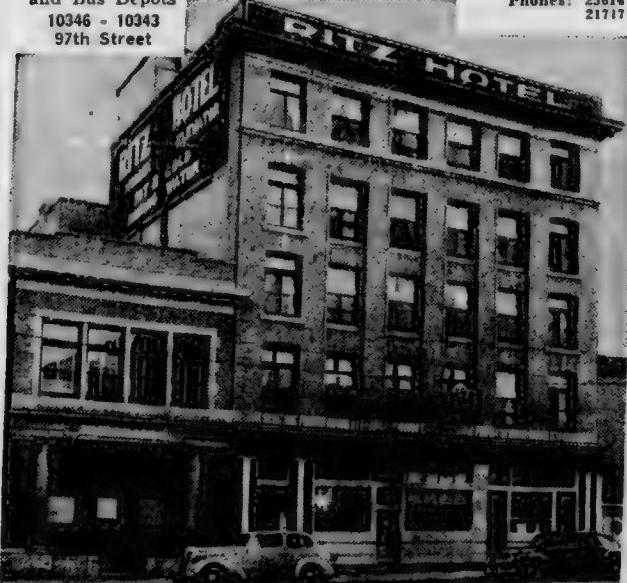
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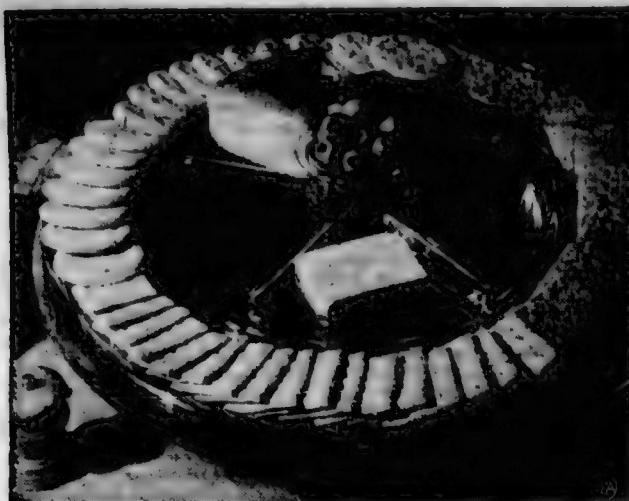
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Turn Plentiful Fruits into Jam

With plums and peaches both plentiful, and sugar rationing removed, the homemaker's first thought is jams and jellies for her pantry shelf. Here are two sure-fire accurate recipes, the kind that win prizes at fairs year after year.

Peach and Plum Jam

4½ cups prepared fruit
7½ cups sugar
1 bottle fruit pectin
1 bottle fruit pectin.

To prepare the fruit: Peel and pit about 1½ pounds soft ripe peaches. Grind or chop very fine. Pit (do not peel) about 1 pound fully ripe plums. Cut in small pieces and chop. Combine fruits and measure 4½ cups into a very large saucepan.

To make the jam: Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in bottled fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly. Ladle quickly into glasses. Paraffin at once.

Plum Jam (Using prune plums)

(Makes about 8 six-ounce glasses)

3½ cups prepared fruit
4½ cups sugar
1 box powdered fruit pectin.

To prepare the fruit: Pit (do not peel) about 2 pounds fully ripe prune plums. Cut in small pieces and chop. Add ¼ cup water; bring to a boil and simmer covered, 5 minutes. Measure 3½ cups into a large saucepan.

To make the jam: Measure sugar and set aside. Place saucepan holding fruit over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim, ladle quickly into glasses. Paraffin at once.

GINGER PICTURE CAKE

2 cups flour
½ tsp. salt
¾ tsp. baking powder
1½ tsp. ginger
2/3 cup sugar
1 egg
¾ cup dark molasses
¾ cup boiling water
½ cup shortening.

For Easter: Top with whipped cream and candy Easter egg. For Christmas: Use colored sugar to make a Christmas tree or a Santa Claus.

BANANA CUSTARD

Use 1 pkg. vanilla pudding; mix the pkg. with ½ cup cold milk, bring to a boil 2 cups milk, stir in the ½ cup of mixture and stir until thick; slice 4 bananas in the custard.

COCONUT MOUNDS

½ cup butter
1 egg
1 tsp. vanilla
¾ tsp. salt
¾ tsp. cinnamon
¾ cup brown sugar
1/3 cup milk
2 cups cake flour
2 tsps. baking powder

Mix butter and sugar together. Sift together flour, salt, cinnamon. Beat egg and add milk and vanilla, and baking powder and add to butter and sugar mixture, alternately with the liquid ingredients. Add the shredded coconut. Drop from a teaspoon on a greased baking sheet and bake in a moderate oven 350 deg. F.

Apple Dumplings for Dessert

Most families favor a hearty sweet for the end of the meal. When you can make and serve a surprise sweet for supper without the family being the wiser, you have accomplished something akin to a stroke of genius. In answer to the family queries of what is on the menu, you can tell them you have a surprise and naturally you will kindle their curiosity.

It is so easy to make apple dumplings, and they add quite a festive touch. Should you plan to serve the dumplings hot, they would be delicious with a hard sauce which would melt on the hot crust, or serve maple syrup on them.

Apple Dumplings

One recipe pastry, 6 medium-sized apples, peeled, cored, 6 tablespoons brown sugar, 1 teaspoon cinnamon, one-half teaspoon nutmeg, 1 teaspoon butter, one-half cup brown sugar, one-half cup water, two tablespoons melted butter.

Roll out pastry into large rectangle about one-eighth-inch-thick; cut into squares about 6 x 6 inches. Place one apple in the centre of each pastry square. Fill centre of each apple with mixture of brown sugar, cinnamon and nutmeg; dot with butter. Bring opposite corners of pastry together over top of apple; moisten edges with water and seal. Repeat with other corners. Prick pastry with fork. Place in greased casserole. Bake in hot oven (450 deg. F.) 15 minutes. Combine sugar, water and melted butter; baste dumplings. Reduce heat to 350 deg. F. Continue baking the dumplings about 45 minutes, basting every 15 minutes with syrup.

Yield, six servings.

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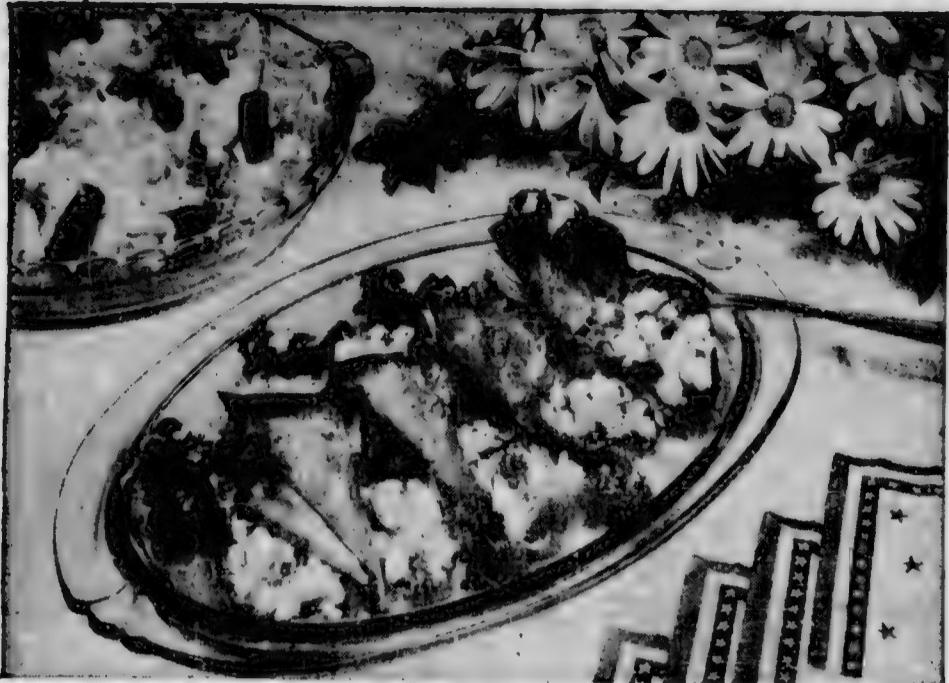
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Give Old Favorites New Twist for Summer

Ham roll-ups give cold boiled ham new interest in a labor-easy summer way. Barbecued frankfurters bring new flavor to a traditional favorite.

Ham Roll-Ups (Serves 5)

Three cups bread crumbs, $\frac{1}{4}$ cup chopped onion, $\frac{1}{4}$ cup chopped parsley, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{4}$ teaspoon poultry seasoning, $\frac{1}{4}$ cup melted butter, 5 slices cold boiled ham, 6 parsley sprigs.

Make a dressing of bread crumbs, onion, chopped parsley, salt, pepper, poultry seasoning and melted butter, mixing them together thoroughly.

To make a ham roll-up, place some of the dressing on a slice of cold boiled ham. Fold one corner of ham slice over diagonally opposite corner and fasten with a toothpick. Place ham roll-ups on a heat-resistant glass utility platter. Bake in moderate oven (350 degrees F.) for 20 minutes. Garnish platter with parsley sprigs. Serve with cold potato salad.

Barbecued Frankfurters

One-half cup chili sauce, $\frac{1}{2}$ teaspoons Worcestershire sauce, 5

tablespoons lemon juice or vinegar, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ cup horseradish, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup chopped celery, 2 tablespoons chopped onion, 12 to 18 frankfurters.

Place all ingredients except frankfurters in a large, heavy frying pan or saucepan. Bring mixture to boiling point. Puncture skins of frankfurters to permit sauce to seep underneath the skins. Place frankfurters in hot sauce. Cover. Cook 15 minutes, basting and turning occasionally.

Pickles

TOMATO FRUIT PICKLE

15 large ripe tomatoes
3 large pears
3 large peaches
3 large apples
 $\frac{1}{2}$ -oz. mixed pickling spices
2 cups vinegar
2 onions
2 cups sugar
1 tbsp. salt

Peel and chop tomatoes, onions and fruit. Mix all ingredients and boil together until thick. Pour into hot clean jars and seal.

NINE-DAY PICKLES

Four qts. cucumbers, brine for 3 days, very strong brine; then put in clear water for 3 days, changing each day, scald. Do not boil in vinegar, half vinegar and half water with a piece of alum size of a hickory nut, for 3 hours than drain. Boil following together and pour over pickled for 3 days, boiling liquid each day and pour on hot each time: 3 qts. vinegar, 4 lbs. brown sugar, 1 oz. celery seed, 1 oz. cinnamon buds, 1 oz. whole allspice. If you happen to have a brass kettle boil your vinegar and spices in it and your pickles will be a lovely green color.

BREAD AND BUTTER PICKLES

Slice thin 4 qts. med. cucumbers, 12 large onions, 3 green peppers. Cover with water to which $\frac{1}{4}$ cup salt has been added. Let stand overnight. Next morning drain, add 1 dessert spoon celery seed, $\frac{1}{2}$ tsp. turmeric, 3 cups brown sugar, $\frac{1}{4}$ tsp. cayenne pepper. Almost cover with vinegar. Boil till cucumbers are clear. Seal.

BEST PICKLES

Soak large cucumbers in cold water for 5 hrs. Cut lengthwise without paring into 4 or 5 pieces. Pack in qt. jars or sealers with 3 stalks of celery and 3 small onions in each jar. Drain off any juice after packing. Heat together 1 qt. cider vinegar, 1 cup sugar, $\frac{1}{2}$ cup water and $\frac{1}{3}$ cup salt. When boiling, at once pour over the cucumbers and seal at once. If desired a small piece of alum may be added while boiling. Pickles are ready to serve in 1 month.

COLD PACKED PICKLES

One cup vinegar to each qt. of pickles. Fill up rest with water. On the top put 1 tsp. salt, 2 tbsps. sugar, 1 tsp. celery seed, 1 tsp. mustard seed. Cold pack 10 minutes. These are delicious.

PICKLED ONIONS

$\frac{1}{2}$ qts. small silver skin onions
Peel small onions, salt, let stand for 3 hours in brine, drain, place in jar. Solution: 1 cup brown sugar, 1 qt. elder vinegar, tie a handful of spices in bag, $\frac{1}{2}$ tsp. turmeric, $\frac{1}{2}$ tsp. mustard. Pour on onions boiling hot, red pepper may be added for stronger flavor. This solution with onions will make about 3 qts.

DILL GREEN TOMATOES
Select good firm tomatoes, stem and let stand in cold water for 1 hour, wipe dry and arrange in jars (large jars) with a layer of dill at bottom of jar and centre and top of jar, some chopped onions, cover with hot brine made of 3 qts. of water to 1 qt. of elder vinegar, 1 tsp. powdered alum. Boil liquid with alum and $\frac{1}{2}$ cup of salt. Pour over pickles and seal at once.

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Peanut Butter Is Protein Ace

Peanuts and peanut butter are sources of good protein. With the price of good meat so high, many homemakers are using more peanuts in recipes to get protein in their menus without breaking the family bank.

Make peanut butter cookies often. Give each child his "own name" cookie jar. Let him go to it for his after-school snack with a glass of milk (a fine source of protein.)

Peanut Butter Cookies (Maker 4 dozen cookies)

One-half cup butter, $\frac{1}{2}$ cup peanut butter, $\frac{1}{2}$ cup sugar, 1 egg beaten, 2 cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon cinnamon.

Cream together butter and peanut butter. Add sugar and continue creaming until blended. Add egg and mix in thoroughly. Mix and sift remaining ingredients and

add. Chill dough if it is too soft to handle. Roll $\frac{1}{4}$ -inch thick and cut with cookie cutter. Sprinkle tops with chopped peanuts. Bake in hot oven (400 degrees F.)

Molasses Mint Taffy (Maker 70-80 pieces)

Two cups light molasses, 2 teaspoons vinegar, $\frac{1}{2}$ tablespoons shortening, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking soda, 7 drops oil of peppermint.

Cook molasses and vinegar, stirring constantly, to 260 degrees F. or until a little of the syrup dropped in cold water becomes brittle. Remove from heat and add shortening, salt and baking soda. Stir until mixture ceases to foam, then pour into a greased or oiled pan. When cool enough to pull, drop peppermint on it. Then pull the candy until it is light in color, and begins to harden. Pull into two long strips and cut with scissors into 1-inch pieces.

CORNED BEEF

Dissolve $\frac{1}{2}$ tbsp. saltpeter in a little water, salt 10 lbs. brisket of beef, add pepper, garlic and 1 cup of brown sugar. Put in an earthen jar, cover with an old plate and weigh down the plate. Stand overnight. Cover with water and let pickle in the brine for 10 days. Turn meat every 3 or 4 days.

Dad's Favorite Meat Loaf

1 lb. ground veal
1 lb. ground pork
1 teaspoon salt
2 ground raw potatoes
2 ground onions
1 egg
pepper to taste

Mix together and place in a loaf pan. Cover with tomato juice and salt and pepper the top. Bake in a moderate hot oven (350-400 deg. F.) for approximately 1 hour. Serves five-six.

JOHNNY CAKE

1 cup corn meal
1 cup sifted flour
 $\frac{1}{2}$ cup sugar
2 tbsps. shortening
1 cup milk
1 egg well beaten
3 tbsps. baking powder

Bake in fairly hot oven for 25 or 30 minutes.

Sausage Delight

$\frac{1}{2}$ lb. butter on bottom of pan (less if for 2 people)
1 large onion per person, sliced on butter
1 sectioned tomato per person on top of onion
1 sliced green pepper on top of tomato
season with salt, pepper and paprika
 $\frac{1}{2}$ cup rice, raw, washed, per person
2 sausages per person, pricked and arranged on top of rice
Cover tightly and simmer slowly till rice is cooked, about $\frac{1}{2}$ to $\frac{3}{4}$ an hour.

Roast Chicken And Stuffing
Draw fowl, wash inside and out.
Stuff with following ingredients:

$\frac{1}{2}$ lb. ground beef
1 onion (chopped)
1 celery stalk
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
1 teaspoon shortening
1 cup dry bread crumbs
 $\frac{1}{2}$ cup milk

Truss and tie the fowl, place it in covered roaster, with water, roast 2 hours in oven 350 degrees F.

Pickles

SWEET SLICED SPANISH PICKLES

2 doz. cucumbers (sliced)
2 cups brown sugar
 $\frac{1}{2}$ pts. vinegar, pickling spices
Soak in salt water about 2 hrs. Drain and add sugar, vinegar and spices, and boil 5 minutes and seal.

GREEN TOMATO PICKLES

11 qts. green tomatoes
12 onions

Slice and sprinkle layers with salt and stand overnight. Drain off water next morning and make a syrup of the following: 1 qt. vinegar, 3 lbs. brown sugar, $\frac{1}{4}$ tsp. cayenne pepper, 1 tsp. cinnamon, 1 tsp. mixed spice, 1 tsp. celery seed, 1 tsp. cloves. Pour syrup over tomatoes and simmer slowly for 2 hours and seal while hot in jars.

BABY-CUKE PICKLES

Wash 1 peck baby cucumbers and pack into 16 pint jars. Mix 1 gallon vinegar, 1 cup salt, 1 cup sugar, $\frac{1}{2}$ cup mustard, $\frac{1}{2}$ cup pickling spices. Stir well and pour over pickle and seal.

BEET AND CABBAGE PICKLES

2 cups white sugar
1 qt. of chopped cabbage
 $\frac{1}{2}$ cup grated horseradish
1 tsp. black pepper
1 qt. ground beets and salt to taste

Mix all together, cover with cold vinegar and let stand overnight. Then can in glass jars, having plenty of liquid in top of jars.

BREAD AND BUTTER PICKLES

6 qts. cucumbers
2 sliced sweet green peppers
12 large onions
 $\frac{1}{2}$ cup salt
Let stand 3 hours, drain
1 $\frac{1}{2}$ qts. vinegar
1 tbsp. tumeric
1 tsp. ginger
 $\frac{1}{2}$ cup celery seed
8 cups sugar

Heat to boiling point then add cucumbers, boil 3 minutes and seal.

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Cakes

APPLE SAUCE CAKE

1 cup apple sauce
1 cup soda in apple sauce
1 cup firmly packed brown sugar
1/2 cup seedless raisins
1/2 cup walnut meat chopped
1/2 cup shortening
2 1/2 cups flour
1/2 teaspoon each cloves, nutmeg and cassia

Cream butter and sugar, mix soda in applesauce, add to the shortening and sugar mixture and sift flour with spices, then add raisins and nuts. Cook for 45 minutes or until done. Bake in oven 350 deg. F.

LARGE SUNSHINE CAKE

9 eggs
1/2 tsp. salt
1/2 cup cream of tartar
1 1/2 cups sugar
1 1/2 cups cake flour
1 tsp. orange and lemon extract

Separate eggs, beat whites stiff (or until they stand in points) with salt and cream of tartar. Add sugar gradually. Beat yolks with extract until thick and lemon colored. Add egg yolks to egg white mixture. Slowly add all flour which has been previously sifted once before measured. Mix thoroughly and place in floured tube pan. Place in cold oven, set heat control at 330 degrees. Bake 1 hour. Frost with cream frosting.

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ANGEL CAKE

1 cup sifted flour
1/2 tsp. salt
1 cup egg whites (7-8 eggs)
3/4 tsp. cream of tartar
1 1/4 cups fine granulated sugar
1/2 tsp. vanilla
1/4 tsp. almond extract

Preheat oven to 275 deg. F. Measure sifted flour into sifter, placed over wax paper. Add salt and sift together five times. Beat egg whites until frothy for specially good results, beat with a wire whip, add cream tartar and beat until stiff, but not dry. Add sugar about 2 tbsps. at a time, beating after each addition, just enough to mix well. Fold in flavor and then the sifted flour a little at a time. Turn into large ungreased tube pan and bake in a slow oven, 275 deg. F., about 1 1/2 hours. When baked remove from oven and invert pan until cake is cold to loosen cake. Run a greased knife around the side of pan.

MAPLE NUT CAKE

1/2 cup butter or shortening
3 eggs
1 1/2 cups brown sugar
3/4 cup milk
1 cup nuts
1/4 tsp. salt
3 tbsps. maple flavor
2 1/2 cups flour
3 tbsps. baking powder

Cream butter and sugar, add egg yolks. Add flour and baking powder. Sift flour twice, add milk and flavoring and salt and nuts. Then add stiffly beaten egg whites. Bake slowly 1/2 hour.

HOT MILK SPONGE CAKE

2 eggs well beaten
1 1/2 cups granulated sugar
1 level cup flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. vanilla or any other flavor
1/2 cup hot milk with 1 tbsp. butter melted in it.

Bring milk to the scalding point. Batter seems thin, but is right. Bake in moderate oven in layers or pan with hole in the centre.

ENGLISH EXCELL CAKES

Line a flat cake pan with flaky pastry. Make a mixture of 2 cups seeded raisins, 1 cup sugar, 1 tsp. baking powder, 3/4 cup chopped almonds, 2 cups flour, 2 cups currants, 1/2 cup milk, spices to taste, 1 cup mixed peel. Mix all well together then pour over pastry, then cover with flaky crust, prick with fork to let steam out. Bake at 450 F. for 10 minutes, lower temperature 350 F. for 1 hour.

BOILED RAISIN CAKE

1 cup brown sugar
1/2 cup butter or shortening
2 eggs, well beaten
1 cup cooked raisins
1/2 cup juice raisins with 1 tsp. soda dissolved in 1/4 tsp. salt

Thicken with 1 1/2 cups flour not too stiff, 1/2 cup walnut meats. Bake slowly 1/2 hour.

EDMONTON BULLETIN, Saturday, March 13, 1948

ORANGE CAKE

1 1/2 cups sifted flour
1 1/2 tbsps. baking powder
1/2 tsp. salt
1 tsp. grated orange rind
1/2 cup shortening
1 cup sugar
2 eggs unbeaten
1/2 cup orange juice
1/2 cup cold water

Measure flour, add baking powder and sift three times, add orange rind to shortening and cream thoroughly, add sugar gradually, add eggs one at a time, beating after each, add flour alternately with orange juice a small amount at a time, add half cup raisins and nuts. Bake in oven (375 deg. F.) 25 minutes.

CORNSTARCH CAKE

1 cup white sugar
1/2 cup butter
3 eggs
3/4 cup milk
1 1/2 cups flour
1/2 cup corn starch
1 tsp. vanilla
2 tbsps. baking powder

Cream butter and sugar, add eggs one at a time and beat well. Dissolve corn starch in the milk, sift baking powder in the flour 3 times. Add flavoring and bake in moderate oven (350 or 375 deg.)

ANN'S MARBLE LOAF

2 cups cake flour
4 tbsps. baking powder
1/2 tsp. salt
1/2 cup shortening
1/2 cup white sugar
1/2 cup corn syrup
3 eggs
1 tsp. vanilla
1/3 cup milk
1 tsp. cinnamon
1/4 cup cocoa

Sift dry ingredients together twice. Cream shortening, adding sugar and syrup until very light. Beat in eggs, one at a time; add flour and milk alternately; add vanilla. Divide batter into two parts; to one part add the cocoa which has been moistened with milk. Into well-greased (or waxed paper-lined) loaf pan place light and dark mixture alternately, 1 tbsp. at a time. When all batter is used, run fork through it lengthwise. Bake in moderate oven (350F.) 50-75 minutes, or until done. Cover with White Icings. Combine 1-egg white, 4 tbsps. corn syrup, 1/4 tsp. vanilla, and a pinch of salt in top of double boiler. Cook over boiling water 9 minutes, beating continuously with egg beater. Remove from fire; beat until mixture peaks. Frost cake. (If a pink and white cake is desired substitute cocoa with cherry flavoring.)

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RECIPE FOR TAFFY APPLES
Take 1 cup of white sugar and 8 cups of water, put in sauce pan. Add 1/4 cup of corn syrup or molasses. Let boil over low flame until brittle in cold water (take small amount and drop in glass of cold water). Take off stove and add food coloring, red coloring preferred. Have apples on sticks and dip them in hot syrup, then put on greased pan. Let cool. These are very delicious.

FATIGMON

(Norwegian Cookies)

Three tablespoons sweet cream, 3 tablespoons butter, 3 eggs, beaten 15 minutes; flour enough to roll, 1 teaspoon vanilla.

Roll out thin and cut in oblongs. Bake in hot lard as you would doughnuts until nicely browned.

MARSHMALLOWS

1 ounce gelatine or 2 tbsps.
2 cups white sugar
1/2 cup of cold water
1/2 cup boiling water
1 tsp. vanilla.

Put gelatine and water into a bowl and let stand while the sugar is cooking until it threads well. Then mix together and beat constantly for 1/2 hour with an egg beater. Line a pan with greased paper, let stand one hour, and then cut and dip in icing sugar.

Puddings**ORANGE RICE PUDDING**

1 cup cooked rice
2 cups milk
2 eggs, separated
1/2 cup brown sugar
dash salt
1 tsp. grated orange rind
1/4 cup diced oranges.

Combine rice and milk in double boiler, heat near boiling point.

Beat egg yolks. Add sugar, salt and orange rind. Mix well. Add mixture to rice and hot milk gradually stirring constantly. Cook 5 minutes until thickened. Cool slightly. Add orange sections. Beat egg whites stiff and fold into rice mixture. Chill and serve with pudding sauce.

Meringue

Two stiffly beaten egg whites; add 1/4 tsp. salt, 4 tbsps. sugar, 1/2 tsp. flavoring, brown meringue in slow oven (300 deg. F.) 15 to 20 minutes.



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Jam Making Pays Off, Year-Round Enjoyment

With sugar at hand, and a few extra hours to invest in all-year-round table pleasure, start jam-making.

Before you start, however, make a firm resolution to follow recipes accurately step by step, and to time the cooking to the exact second.

Pear jam, using local fruit, is a "novelty" to most homes.

Pear Jam

(Makes about 8 six-ounce glasses)
Three and one-half cups prepared fruit, 4½ cups sugar, 1 box powdered fruit pectin.

To prepare the fruit: Peel and core about 3 pounds fully ripe pears. Chop very fine or grind. Measure 3½ cups into a large saucepan.

To make the jam: Measure sugar and set aside. Place saucepan holding fruit over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim ladle quickly into glasses. Paraffin at once.

For ginger pear jam, add 1 to 2 teaspoons ginger to fruit before making jam.

Maraschino Cherry, Orange, and Peach Conserve

One-third cup chopped maraschino cherries, 3½ cups orange and peach mixture, 7½ cups sugar, 1 bottle fruit pectin.

To prepare the fruit: Chop fine about ½ cup maraschino cherries. Measure 1/3 cup into a very large saucepan. Remove sections, free from membrane, from 3 medium-sized oranges; dice pulp. Peel and pit about 2 pounds fully ripe peaches. Chop very fine or grind. Combine fruits and measure 3½ cups into saucepan with cherries. (If desired, crack ½ to 1 cup peach pits, remove kernels, blanch, shred, and add to fruit mixture.)

To make the conserve: Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute stirring constantly. Remove from heat and at once stir in bottled fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Paraffin at once.

Relishes

GRANDMA'S TOMATO CHILI SAUCE

30 tomatoes
6 peppers (3 red and 3 green)
4 large onions
2½ tbsps. salt
1 cup brown sugar
3 tbsps. pickling spices (tied in a bag)
1 tbsp. mustard
1 tsp. cayenne pepper
2 cups vinegar
Boil until thick and seal.

CHILI SAUCE

30 tomatoes
6 large onions
2 red peppers
2 green peppers
2 hot peppers
2 cups brown sugar
2 cups vinegar
5 tbsps. salt
celery
pickling spice in bag.
Cook till thick, about 2 hours.

GRAPE FUDGE

6-qt. basket of grapes
1 lb. raisins, seedless
10 cents worth of walnuts.

Pulp the grapes, put the skin through food chopper. Boil the pulp to separate the seeds. Pass through sieve. Combine pulp and also ground raisins. Break walnuts in pieces. Add 1 cup sugar to a cup of juice. Boil 20 minutes.

Cakes

BANANA CAKE

2 eggs
½ cup butter or shortening
1 cup white sugar
½ cup sour milk
1 tsp. soda
¼ tsp. salt
2 tbsps. baking powder
2 cups flour
1 tsp. vanilla
3 bananas.

Crush the bananas and add at the very last.

VELVET SPONGE CAKE

5 eggs
1 cup granulated sugar, sifted 5 times
1 cup cake flour, measure after sifting 5 times
1 teaspoon baking powder
½ tsp. vanilla or lemon flavoring
Beat whites stiff, add sugar gradually; beat yolks thoroughly, fold

JUST HINTS

The white of an egg mixed with equal parts of glycerine will alleviate pain of a burn. Pour it on a strip of cloth and bind it over the burn.

To whiten piano keys, wash them with alcohol.

Linen may be whitened by adding to the washing water a little pipe clay dissolved in cold water. Saves a lot of work and cleans thoroughly.

To remove chewing gum from fabrics rub with ice and the gum will roll off and leave no marks.

When cream will not whip, add the white of an egg. Chill and it will whip.

them into whites and sugar mixture; ½ teaspoon salt. Add flavoring, fold in flour carefully, put in ungreased tube pan. Bake 40 minutes in slow oven, 325 deg. Serve this with whipped cream or marshmallow, topping with cocoanut or chopped nuts.

OVEN TEMPERATURES FOR BAKING DIFFERENT PRODUCTS:

Product	Range of Temperatures
Biscuits	400F.
Bread	350F.
Cakes—Angel	300F.
Cakes—Layer	350F.
Cakes—Loaf	300F.
Cakes—Sponge	300F.
Cookies	375F.
Custards and Souffles	350F.
Gingerbread	350F.
Muffins	400F.
Meat	350 to 375F.
Potatoes	375 to 400F.
Pastry, no filling	425F.
Pastry, with filling	375F.
Rolls	400F.
Macaroons and Meringues	275F.

TIMETABLE FOR ROASTING

Beef—Tender cuts	350F.
Rare	18 to 20 mins. per lb.
Medium	22 to 25 mins. per lb.
Well done	30 mins. per lb.
Mutton	25 to 30 mins. per lb.
Lamb	25 to 30 mins. per lb.
Pork	350F. to 375F.
Large roasts	25 to 30 mins. per lb.
Small or rolled roasts	20 to 30 mins. per lb.
Veal	350F.
Goose	20 to 30 mins. per lb.
Fish—Steaming or baking	7 to 8 lbs.—2½ to 3 hours, well done
Chicken—3 to 4 lbs.	15 mins. per lb. plus 10 mins.
Turkey—10 lbs.	20 mins. per lb.
Duck—6 to 7 lbs.	3 hours 350F.
	2½ hours, well done.

COOKING TEMPERATURES

Simmering (water)	180F.
Boiling (water)	212F.
Soft-ball stage (candies and sauces)	234F.
Jellying stage	220 to 222F.
Very slow oven	250F.
Slow oven	300F.
Moderately slow oven	325F.
Moderate oven	350F.
Moderately hot oven	375F.
Hot oven	400F.
Very hot oven	450 to 500F.

WEIGHTS AND MEASURES

Bread crumbs, dried	4 cups	1 lb.
Baking Powder	8 teaspoons	1 oz.
Beans, navy or lima	2 cups	1 lb.
Cornstarch	3 cups	1 lb.
Currants, dried	4 cups	1 lb.
Cocoa	4 tablespoons	1 oz.
Chocolate	1-in. cube	1 oz.
Cheese, grated	4 cups	1 lb.
Fat, butter, lard	2 cups	1 lb.
Raisins, seeded	2 cups	1 lb.
Sugar, brown	3 cups	1 lb.
Sugar, granulated	2 cups	1 lb.
Sugar, icing	3 cups	1 lb.
Tea	4½-5 cups	1 lb.
Coffee	3½-4 cups	1 lb.
Cornmeal	3 cups	1 lb.
Flour, wheat	4 cups	1 lb.
Oats, rolled	4 cups	1 lb.
Rice	2 cups	1 lb.

SUBSTITUTIONS

1 oz. chocolate	¼ cup cocoa.
1 cup pastry flour	1 cup bread flour less 2 tablespoons.
1 tablespoon cornstarch	2 tablespoons flour (for thickening).
1 cup pearl tapioca	½ cup quick-cooking tapioca.
1 teaspoon baking powder	¼ teaspoon soda and ½ teaspoon cream of tartar.
1 cup milk	½ cup evaporated milk and ¼ cup water.

TABLE OF MEASUREMENTS

3 ts. equal 1 tb.	1 lb. icing sugar equals 3 cs.
16 tbs. equal 1 c.	1 lb. brown sugar equals 3 cs.
2 cs. equal 1 pt.	1 lb. butter or lard equals 2 cs.
2 pts. equal 1 qt.	1 lb. pastry or bread flour equals 4 cs.
4 qts. equal 1 gal.	1 lb. rice equals 2 cs.
	1 lb. cocoa equals 2 cs.
	1 lb. tea equals 6 cs.
	3 lbs. spinach equals 1 pk.
	1 lb. raisins equals 3 cs.
	1 oz. baking powder equals 3 ts.
	1 lb. cornstarch equals 3 cs.
	1 lb. pearl tapioca equals 2 2/3 cs.
	1 lb. walnuts equals 4 cs.
	1 oz. or 4 tbs. grated chocolate or 4 tbs. cocoa.
	1 lb. granulated sugar equals 2 cs.

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Salads

BOILED SALAD DRESSING

$\frac{1}{2}$ tsp. salt

- 1 egg
1 tsp. mustard
 $\frac{1}{4}$ cup sugar
1 cup milk
3 tbsps. flour
1 tbsp. butter
 $\frac{2}{3}$ cup vinegar

Mix dry ingredients first, slowly add egg and milk, stir constantly over slow heat and add vinegar.

PRUNES STUFFED WITH COTTAGE CHEESE

Cooked prunes, cottage cheese, seedless raisins or blanched almonds if liked, salt and cayenne, salad greens and salad dressing. Mash cottage cheese, moisten with heavy cream and season with salt and cayenne. Remove seeds from cooked prunes, make an incision in each prune and stuff with cottage cheese, adding a few raisins or blanched almonds if liked. Serve on beds of salad greens with any preferred salad dressing. Allow 3 prunes to a serving.

POTATO SALAD

Chop 10 cold boiled potatoes (small), chop fine 3 stalks celery, 1 onion, 2 hard boiled eggs. Dressing: 1 cup diluted vinegar, 2 eggs well beaten, stirred into vinegar, $\frac{1}{2}$ cup sugar, 2 tsps. salt, 1 tsp. corn starch, 1 tsp. mustard, 1 heaping tbsp. butter. Boil all together and pour over the potatoes while hot.

DRESSING FOR FRUIT SALADS

**3 eggs well beaten
1 cup granulated sugar
1 tbsp. corn starch
1 tbsp. butter
½ tsp. salt.
¼ tsp. mustard
1 large cup diluted vin-**

Cook in double boiler. Thin with cream. Keeps well.

CABBAGE SLAW

- 1 medium-sized head cabbage
- 1 tbsp. celery seed
- 1 green pepper, shredded
- 1 tsp. minced onion
- 1 tsp. salt
- 1 cup mayonnaise
- $\frac{1}{4}$ tsp. pepper
- $\frac{1}{2}$ cup beer

Shred cabbage, add green pepper, celery seed, onion and seasonings. Mix mayonnaise with beer. Add cabbage, mix thoroughly and chill. Serves six.

aint It Yourself With ...

An old black and white advertisement for Monarch Paints. At the top, a decorative banner scrolls across the page with the word "MONARCH" in large, bold letters. Below the banner, the word "PAINTS" is written in a large, stylized, blocky font. To the right of the text, there is a cartoon illustration of a woman with short hair, wearing a dress, holding a paintbrush and a paint tray. In the center, there is a detailed illustration of a paint can. The label on the can reads "MONARCH" at the top, followed by "QUICK DRYING ENAMEL". Below that is a portrait of a man's head. Underneath the portrait, it says "IVORY". At the bottom of the can's label, it says "MANUFACTURED BY THE EDMONTON PAINT & GLASS CO., EDMONTON, ALBERTA, CANADA". To the right of the can, the words "so very ECONOMICAL TO USE" are written vertically, with small circles above and below each word.

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Vegetables Hold Budget Down

Study your markets for the most abundant fresh vegetables. They will be cheaper. Sweet potatoes and yams are a particularly reasonable source of vitamin A at this season.

Sweet Potatoes Fried with Apples (Serves 6)

Pare and slice ($\frac{1}{4}$ to $\frac{1}{2}$ inch thick) about 3 medium-sized raw sweet potatoes and 3 raw apples. (Leave skins on red apples to add color). Then place in a hot frying pan with about 3 tablespoons melted table fat. Sprinkle with $\frac{1}{2}$ to $\frac{1}{4}$ cup brown sugar and a little salt. Cover; cook over low heat until tender and lightly browned, about 20 minutes; turn occasionally.

Sweet Potato Patties

Shape cold mashed sweet potatoes into small patties; roll in

bread crumbs or crushed dry breakfast cereal. Brown on both sides in a little fat. For variety, add to the sweet potatoes chopped cooked leftover meat, or finely chopped apple.

Onions Au Gratin

Sixteen small onions, 2 tablespoons butter, 2 tablespoons flour, 2 cups milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{4}$ cup grated cheese.

Wash and peel onions; parboil them. Meanwhile, melt butter; stir in flour seasonings. When well blended, add milk and cook over low heat until thickened. Add half of the cheese and stir until cheese has melted. Drain onions and arrange in baking dish. Pour sauce over onions and sprinkle remaining cheese on top. Bake in hot oven (400 degrees F.) until brown.

CHOCOLATE CAKE

2 cups brown sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{3}{4}$ cup butter or shortening
2 eggs
4 cups sour milk
 $\frac{1}{2}$ tsp. salt
 $\frac{2}{3}$ cups shortening
1 cup hot water
2 tps. soda

Method: Blend sugar, cocoa and shortening, add eggs well beaten, then sour milk, add flour sifted with salt, lastly add 1 cup hot water to which you add soda. Blend well. Bake in 350 deg. F. oven.

DOUBLE CHOCOLATE CAKE

1 1/2 cups sifted flour
1 1/2 cups sugar
1 1/2 tsps. baking powder
1 1/2 tsps. baking soda
1 tsp. salt
1/2 cup shortening
1 cup milk
1 tsp. vanilla

Beat 2 minutes 150 strokes a minute. Scrape side and bottom of dish frequently, $\frac{1}{2}$ to 2/3 cup un-beaten eggs, 2 squares melted chocolate, $\frac{1}{2}$ tsp. red food coloring.

CHOCOLATE CAKE

1 cup brown sugar
2 tbsps. butter or shortening
1 egg
2 tbsps. cocoa
1 1/2 tsps. baking powder
1 1/2 cups flour
1/2 cup sour milk
1 tsp. soda
1 tsp. vanilla

At very last add $\frac{1}{4}$ cup boiling water. Bake in square tin in moderate oven for 30 to 40 minutes.

CHOCOLATE LAYER CAKE

1 1/2 cups cake flour sifted before measuring
1 1/2 cups sugar
1/2 cup shortening
1 tsp. salt
2 squares melted bitter chocolate
1/2 cup milk

Stir 2 minutes, then $\frac{1}{2}$ tsp. baking powder. Add $\frac{1}{2}$ cup milk, 2 eggs unbeaten, 1 tsp. vanilla. Beat hard 2 minutes, batter smooth, then in two pans 9 inches, 1 1/2 deep, in greased pans. Moderate oven.

DEVIL'S CAKE

1/2 cup shortening or butter
2 cups brown sugar
2 eggs
1/2 cup sour milk

In it put 1 tsp. soda, 1 tsp. vanilla, $\frac{1}{2}$ cup chocolate dissolved in $\frac{1}{2}$ cup boiling water, 2 cups flour. Makes a large cake.

SPONGE CAKE

1 1/2 cups sugar
volks of 5 eggs
2 tps. water
Beat with rotary egg beater for

EDMONTON BULLETIN, Saturday, March 13, 1948

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10 minutes. Add $\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ cup hot water. Fold in 1 1/2 cups flour and 5 egg whites beaten stiff. $\frac{1}{2}$ tsp. cream of tartar. Add 1 tsp. vanilla and a few drops of almond flavoring. Bake in tube pan. Moderate oven 350 deg. for 45 minutes.

SAMPLE RECIPES

from LOVES COOK BOOK "QUESTING"

A Book of a thousand and one delights, "Questing" was compiled from prize-winning recipes for which we gave 15 Mixmasters as prizes in Dominion-wide Cooking Contests. Save your best recipes for the next Contest.

IN YOUR OWN RECIPES, JUST USE ONE-THIRD AS MUCH OF "LOVES" AS YOU WOULD OF ORDINARY EXTRACTS

Speaking of Loves, one enthusiastic customer writes:—"THEIR DELICIOUS ZEST ADDS NEW INTEREST AND APPEAL TO THE OLD FAMILIAR WAYS OF SERVING PLAIN DESSERTS."

MIXED FRUIT PUNCH

Nothing Finer for Dance, Party and Banquet Use
Dissolve 1 1/2 lbs. granulated sugar in a pint of water. When cool, add a 2-oz. bottle (35c size) of LOVES MIXED FRUIT FLAVOR and 2 1/2 teaspoonsful Fruit Acid "B," or 4 teaspoonsful Fruit Acid Solution "A." Finally, add enough water to make finished syrup measure 1 Imperial Quart (40 ounces).

When ready to serve, add one part of this group to four parts ice water and you have 40 five-oz. punch glasses for an average cost of 35c.

HAVE NO EQUAL

"Have been keeping house for 27 years, all the time looking for good flavoring and have never found any to equal LOVES."

—Mrs. E. Wolseley.

GRAPE PUNCH

Dissolve 1 1/2 lbs. granulated sugar in a pint of water. Finished syrup should measure one, Imperial Quart. When syrup is cool, stir in between $\frac{1}{2}$ and $\frac{1}{4}$ of a 2-oz. bottle of LOVES CONCENTRATED GRAPE, LOGANBERRY or CHERRY. Add enough Citric or Tartaric Acid to suit taste, or 2 1/2 teaspoons of Loves Acid Solution "B." When ready to serve, use one part of this flavored syrup to four parts ice water.

"DELICIOUS"

"My friends tell me my cakes are all delicious . . . thanks to Loves Flavors."

—Mrs. W. Edam.

BUTTERSCOTCH PIE

Cream 4 tbsp. butter. Add 3 tbsp. corn starch, 1 cup brown sugar, $\frac{1}{2}$ tsp. salt. Add slowly 2 cups scalded milk, 3 egg yolks, $\frac{1}{2}$ teaspoon LOVES BUTTERSCOTCH. Cook 30 minutes and pour into baked pie crust. Cover with meringue, and brown.

TABLE JELLY

Mix together—
2 tablespoons gelatin
1 cup granulated sugar
1/2 cup cold water.
Add: 3 1/2 cups boiling water, and stir constantly until fully dissolved.

To flavor, use 1/2 teaspoons of LOVES CHERRY, STRAWBERRY, RASPBERRY, LOGANBERRY, CRANBERRY, CRABAPPLE, RED or BLACK CURRANT, GRAPE, PINEAPPLE, PASSION FRUIT, PEACH or QUINCE. Use half as much ORANGE, MINT or LIME, and a quarter as much LEMON. Use 1/2 teaspoon of Fruit Acid Solution "B" in fruit jellies.

BANANA PIE

Roll 2 1/2 cups milk. Mix slowly with 1 cup sugar, 1 tablespoon corn starch, 1 tbsp. flour, $\frac{1}{2}$ teaspoon salt. Cook until thick. Beat and add 4 eggs and 1/2 teaspoon LOVES BANANA FLAVOR. Cook 20 minutes. Pour into baked pie shell and cover with whipped cream.

"CAN AFFORD ALL"

"LOVES takes so little that I can afford ALL the best Flavors."

—Mrs. M. Brandon.

MARASCHINO CHERRY CAKE

Whip 1 cup sweet cream. Add 2 eggs, and whip until light as foam.

Add 1 cup of sugar and beat well, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon LOVES MARASCHINO TYPE CHERRY. Whip in 1 1/2 cups cake flour, to which has been added 2 teaspoons baking powder. Bake in angel cake tins in quick oven 25 minutes. Flavor icing with CHERRY also. NOTE: The following LOVE EXTRA-STRENGTH FLAVORS may be used with this formula . . . APRICOT, LEMON, ORANGE, LOGANBERRY, RASPBERRY, STRAWBERRY, PASSION FRUIT, TUTTI FRUTTI

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Allspice	Custard	Orange
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Butterscotch	Grape	Pineapple
Black Walnut	Ginger	Passion Fruit
Brandy	Ginger Beer	Peach
Butterex	Jamaica	Peach
Cocoanut	Lemon	Raspberry
Cassis	Lime Rickey	Rhubarb
Cherry	Loganberry	Rose
(Maraschino type)	Mace	Sage
	Maple	Tutti Frutti
Cherry, Red	Mint, Garden	Vanilla

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Love has turned the tide to better flavors and a variety for every taste and purpose. USE LOVES AND SAVE.



Porch Can Be Picnic Ground

A picnic supper out-of-doors can mean a party on the porch or in the patio.

For the soft drinks, get out your biggest pan and fill it with cracked ice or ice cubes; the bottom of a large roaster, a dishpan or a small washtub is ideal. Fill with bottles prechilled in the refrigerator, and make sure the bottle opener is handy. Soft drinks are best served very cold, out of the freshly opened bottle.

For hamburgers, choose good top round steak without fat, or top sirloin, and have it ground. For more economy, use boneless rump, chuck, or flank. To heighten the flavor—don't mold patties too compactly.

Patio Hamburgers De Luxe (Serves 4-6)

1½ pounds top sirloin or top round steak, ground
3 tablespoons heavy cream
½ teaspoon celery salt
½ teaspoon salt
black pepper, if desired
2 tablespoons butter or other fat
split hamburger rolls, spread with softened butter
1 Bermuda onion, sliced

Combine meat, cream, celery salt, and pepper in a mixing bowl and mix well. Shape beef into patties—bun size—about a half-inch thick or thinner if preferred. Quickly brown patties on both sides in hot butter. Toast rolls until delicately browned in separate skillet while meat is cooking. When meat is done, place patties on the hot rolls, top each with slices of onion and serve.

Broiled Savory 'Burgers (Serves 4-6)

1½ pounds ground beef
2 eggs
1/3 cup catsup
3 tablespoons minced parsley
1½ teaspoons salt
½ teaspoon black pepper
garlic vinegar (optional)
split hamburger rolls, spread with softened butter

Combine all ingredients in a mixing bowl and mix well. Shape meat into 1-inch thick patties, bun size. Preheat broiler for 5 minutes, setting control at high. Arrange patties on cold broiler rack and adjust rack so that meat is 3 inches below flame. Pour 1 teaspoon of garlic vinegar over each meat patty. Broil from 10 to 20 minutes, depending on thickness and whether rare, medium or well-done 'burgers are desired. While meat is broiling, heat buttered rolls in oven.

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Fruits

TOMATO APPLE BUTTER

12 to 14 medium-sized tomatoes
6 medium-sized apples
1 cup water
½ cup lemon juice
4 cups sugar
½ teaspoon ground cloves
½ tsp. ground allspice
½ tsp. ground cinnamon.
Peel and slice tomatoes and apples. Cook tomatoes 20 minutes. Press through sieve and measure out four cups. Cook apples in water till tender and press and measure 2 cups. Combine apples, tomatoes, lemon juice, sugar and spices. Cook 25 minutes rapidly until thickened and clear. Pour in hot sterile jars, seal. Store in cool dry place. Makes 3 pints.

HOW TO CAN BLACK CURRANTS

3 large cups currants
2 cups water
Bring to a boil, then add 5 cups sugar and let come to a boil and put in jars.

CARROT AND ORANGE MARMALADE

6 carrots
3 oranges
1 lemon and sugar.
Dice carrots and cook them until tender, little water as possible. Slice oranges in thin pieces and add juice and grated rind of lemon. Measure carrots and fruits and add 2/3 as much sugar as carrots and fruits. Simmer the mixture until it is clear. Then turn into hot sterilized jelly glasses and when cold cover with hot paraffin.

GRAPE AND APPLE BUTTER

1 qt. grape pulp
1 qt. apple pulp
4 cups white sugar.

Prepare the fruit pulp in the usual way by cooking the fruit and pressing through sieve. Combine the ingredients until it is thick, about 20 minutes. Good on toast, seal.

APRICOT AND PINEAPPLE JAM

One pineapple or 1 large tin of the crushed pineapple, 1 lb. dried apricots, put through the grinder, add three cups water, eight cups white sugar, boil till thick, about 30 minutes.

HONEY DEW AND PEACH CONSERVE

4 cups diced peeled melon
4 cups diced peaches
4 cups sugar
2 cups light corn syrup
4 tbsps. lemon juice
1 cup broken walnuts
1 tsp. orange
½ tsp. nutmeg
¼ tsp. salt
Cook melon and peaches for 20 minutes over low heat. Add sugar, syrup, lemon juice, boil together 20 minutes. Add walnuts, orange rind, nutmeg, salt, boil 3 minutes. Pour in hot sterilized jars. Paraffin at once. Cool. Cover. Makes 6 1/3 pt. jelly jars.

PEACH AND PEAR CONSERVE

12 peaches
12 pears
3 oranges and the peel of one, juice of one lemon
1 cup raisins.

Cut fruit fine. Add lemon and orange. Measure and add 1 cup sugar for each cup fruit mixture. Add crystals (1 box to 4 cups fruit). Heat to round boil. Add sugar and boil 2 minutes. Put in jars immediately. If one cup of sugar to one cup fruit too sweet, cut to suit taste.

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Self Selection Foods, Basement Floor

Hudson's Bay Company.
INCORPORATED MAY 1670.



Extend Meat With Cheese and Bread

Combine your meat with cheese to extend your protein food. Or use it in combination with bread. Then you will be helping to save food.

Frankfurt Cheese Supper (4 servings)

Six frankfurts, 3 medium tomatoes, 1 large onion, 1 green pepper, 1 cup grated sharp cheese, $\frac{1}{2}$ teaspoon salt.

Cut tomatoes into $\frac{1}{2}$ -inch-thick slices. Combine with thin slices of onion and green pepper in a skillet. Split frankfurts in half lengthwise, then cut across. Place over vegetables. Cover. Cook over slow heat about 20 minutes or until vegetables are tender. Sprinkle cheese and salt over top. Cover and heat 5 minutes, or until cheese is melted.

Note: This dish may be prepared in a covered casserole. Bake in a moderate oven (350 degrees F.).

Meat-Filled Hard Rolls (4 rolls)

Four long hard rolls, butter, $\frac{1}{2}$ pound bologna or other table-ready meat, 4 slices sharp cheese.

Cut slice from top of each hard roll. Remove soft portion inside. Butter inner shell. Grind bologna and cheese. Combine with soft portion of roll. Mix to blend. Fill shell and replace top. Place each roll in sandwich sack or wrap in wrapping paper. Heat in moderate oven (375 degrees F.) 15 minutes.

Savory Lamb Shoulder Chops (4 servings)

Four lamb shoulder chops (cut $\frac{1}{2}$ -inch thick), 1 teaspoon salt, $\frac{1}{2}$ teaspoon black pepper, $\frac{1}{2}$ teaspoon garlic salt, 1 teaspoon paprika, 1 tablespoon vinegar, 2 tablespoons water.

Brown lamb chops thoroughly on both sides in heavy skillet. Combine remaining ingredients. Pour over chops. Turn chops. Cover. Simmer 25-30 minutes, turning once during cooking. Serve very hot.

ESTER'S PLUM PUDDING

3 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ lb. suet
1 tsp. salt
1 cup raisins
1 cup currants
 $\frac{1}{2}$ cup sour milk
1 tsp. soda
 $\frac{1}{2}$ cup molasses
1 cup bread crumbs
 $\frac{1}{2}$ tsp. of each allspice, cinnamon, cloves, nutmeg, flour to make a stiff mixture.
Boil 3 hours. Makes two small puddings.



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Bread

BOSTON BROWN BREAD

1 cup whole wheat flour
2 tps. soda
1 tsp. salt
1 cup corn meal
1 cup white flour
 $\frac{1}{4}$ cup molasses
2 cups sour milk or buttermilk
1 cup raisins, nuts or dates
cut fine

Sift white flour, soda and salt. Mix with corn meal and whole wheat flour and sift again. Mix molasses with sour milk. Add to dry ingredients. Beat well. Put in molds (baking powder tins are fine) until 2-3 full. Cover tightly and bake for one hour at 250 deg. F.

WHOLE WHEAT BREAD

Follow recipe above, replacing 5 cups of white flour with 5 cups of fine whole wheat flour.

DATE LOAF

Cut up dates, sprinkle 1 good big tsp. soda over them, cover with boiling water and let stand till nearly cold. Add 1 cup brown sugar, 1 tbsp. butter, 2 eggs beaten, 1 tsp. vanilla. Thicken with 1 cup a little salt. Bake in slow oven nearly 1 hour.

FAVORITE DATE AND NUT BREAD

1 cup chopped dates
 $\frac{1}{2}$ cups flour
1 level tsp. baking soda
1 tsp. baking powder
 $\frac{1}{4}$ cup boiling water
1 egg
 $\frac{1}{4}$ cup light brown sugar
1 tsp. salt (scant)
1 tsp. vanilla
 $\frac{1}{2}$ cup chopped walnuts meat
 $\frac{1}{4}$ cup melted shortening

Stone and cut dates, place in bowl, add soda, pour over boiling water. Mix well and let stand until cool. Beat egg, add sugar gradually, beating between additions. Add salt, vanilla. Combine with date mixture. Add sifted dry ingredients and floured nuts. Add melted but not hot shortening. Mix well. Bake in slow oven for 1 $\frac{1}{2}$ hours.

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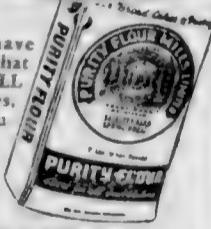


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String Bean and Tomato Platter

Four cups cooked string beans (uncut), 4 slices pimento, 4 medium-size tomatoes, 2 slices bacon, $\frac{1}{2}$ teaspoons salt, $\frac{1}{2}$ teaspoon pepper.

Arrange string beans in four bundles across centre of heat-resistant glass utility platter. Place a strip of pimento across each string

bean bundle. Cut tomatoes in half and place at ends of platter. Cut each bacon slice into four parts and place a piece of bacon on each tomato half. Season both tomatoes and string beans with salt and pepper. Set platter in moderately hot oven (400 degrees F.) and bake for 30 minutes.

Vegetable Casserole (Serves 8)

One and one-half pounds green beans, 2 cups small white onions, 4 large green peppers, 2 cups whole kernel canned corn or 6 ears, $\frac{1}{2}$ cups canned tomatoes, seasoned highly with salt, pepper and Worcestershire sauce.

An hour before serving time, cut green beans lengthwise into strips

and cook 10 minutes in boiling salted water. Peel onions and cook until almost tender. Cut peppers in halves lengthwise and remove seeds. Cut corn from cob or open canned corn, season with salt and pepper, and fill pepper shells. In a large, shallow baking dish (preferably a round one), arrange pepper shells like spokes of a wheel. Between peppers put the white onions. Drain the par-boiled beans and place in a circle around the edge of baking dish. Pour tomato sauce over beans, dot all vegetables with butter (being especially generous when it comes to the corn), sprinkle with salt and pepper, cover dish and bake in moderately hot oven (400 degrees F.) 30 minutes. Serve in baking dish.

Put flour in bowl with salt, make a well in centre; drop in eggs, beat well adding milk to form a thin batter. If convenient leave to stand for a few hours. Melt some dripping in a pan, when quite hot pour in the batter and bake $\frac{1}{2}$ hour in a hot oven.

Pies

FRENCH APPLE PIE

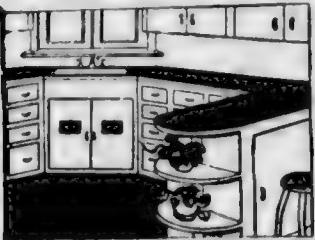
$\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup brown sugar
1 cup flour

Sprinkle this mixture which has been well blended over apples which have been placed in unbaked shell. Slice apples, mix together with $\frac{1}{2}$ cup sugar, 2 tbsp. cinnamon, 2 tbsp. flour. Dot with butter and bake in moderate oven approx. $\frac{1}{2}$ hour. Very delicious.

STRAWBERRY SNOWBANK PIE

1 baked 9-inch pastry shell
1 qt. strawberries
 $\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ cup water
 $\frac{1}{2}$ tsp. cream of tartar
Pinch of salt
2 egg whites
 $\frac{1}{4}$ tsp. almond extract.

Fill pastry shell with unsweetened strawberries which have been washed, pulled and drained. Mix sugar water and cream of tartar in saucepan, cover and bring to a boil. Uncover and cook until syrup spins long threads (240 deg. F. on candy thermometer); pour gradually on stiffly beaten, lightly salted egg whites. Beat until the icing piles in peaks. Add extract; spread on pie, leaving centre berries uncovered; cool; do not put in refrigerator. Delicious.



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Puddings

LEMON CRUMB PUDDING

2 cups milk
2 cups bread crumbs
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ cup sugar
1 egg
grated rind of 1 lemon
3 tbsps. lemon juice
1 tbsp. melted butter.

Pour milk over the bread crumbs which are broken in fine pieces, add salt and sugar, well beaten egg, grated lemon rind, lemon juice and melted butter. Pour into buttered baking dish and bake in slow oven (300 deg. F.) for 10 minutes. Serve with creamy pudding sauce.

BROWN RICE PUDDING

1 cup rice
1 cup white sugar
2 tbsps. baking soda
2 tbsps. salt
little nutmeg
1 qt. milk, keep stirring.

Bake at least 1 hour in oven until golden brown. Serve with cream.

YORKSHIRE PUDDING

(This is a recipe sent to me by Mrs. Apps, of London, England, for an English Yorkshire Pudding.)

1 cup flour
 $\frac{1}{4}$ tsp. salt
1 or 2 eggs
 $\frac{1}{2}$ pint milk.

Put flour in bowl with salt, make a well in centre; drop in eggs, beat well adding milk to form a thin batter. If convenient leave to stand for a few hours. Melt some dripping in a pan, when quite hot pour in the batter and bake $\frac{1}{2}$ hour in a hot oven.

LEMON SPONGE PUDDING

1 cup milk
2 eggs, separated
2/3 cup white sugar
3 tbsps. lemon juice
1 tbsp. corn starch

Scald milk in double boiler. Beat the egg yolks slightly. Gradually beat in sugar and stir in lemon juice and corn starch. Gradually stir scalded milk into egg yolks, beat the egg whites with few grains salt until stiff but not dry. Add to yolk mixture and fold in lightly but completely. Fold in lemon rind. Turn mixture into 4 individual baking dishes and place baking dishes in pan of hot water. Moderate oven 350 deg. F. until set, 45 minutes.

BATTER PUDDING

3 cups canned berries or any fruit
1 cup flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{1}{2}$ cup milk
2 tbsps. melted shortening.

Sift together flour, baking powder and salt. Add sugar, add beaten egg and milk, then melted shortening; beat well. Put fruit in bottom of baking dish and pour batter over. Bake in 350 degrees F. until done.

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Lattice Cherry Pie
(Serves 6-8)

Pastry: 2 cups flour, 1 teaspoon baking powder, 1 teaspoon salt, 2/3 cup shortening, 5 to 6 tablespoons ice water.

Sift flour once before measuring. Sift together flour, baking powder and salt. Remove 1/3 cup of this mixture to a bowl. Cut shortening into remaining flour mixture with a pastry blender or two knives until the size of peas. Mix water with the 1/3 cup flour mixture in the bowl to make a paste. Blend the paste with the flour and short-

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Pies

BUTTERSCOTCH MERINGUE PIE

6 tbsps. butter
4 tbsps. corn starch
1 1/2 cups brown sugar
2 eggs
2 cups scalded milk
1 1/2 tbsps. vanilla.

Method: Melt butter, add sugar, stir till brown. Add scalded milk slowly and heat till sugar is dissolved. Add corn starch, mix with a little cold milk and cook until thick. Combine with beaten egg yolks and cook (2 or 3 minutes). Add vanilla, cool, pour into baked shell, cover with meringue and brown in slow oven (300 deg. F.) for 15 or 20 minutes.

Meringue

Two stiffly beaten egg whites; add 1/4 tsp. salt, 4 tbsps. sugar, 1/2 tsp. flavoring.

LEMON PIE

2 tbsps. corn starch
1 cup sugar
mix together.
Juice of 2 lemons
2 egg yolks
salt
2 cups boiling water
1 tsp. butter.

Cook until thick. When making meringue add a little cold water. Beat until stiff.

PUMPKIN PIE

1 tin pumpkin
1 cup brown sugar
1 tsp. ginger level
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
3 eggs
2 cups milk

Put in unbaked pie shells and bake in moderate oven about 375 reg. F. This makes two large ones.

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Baked Corn, Beef Make Tempting Casserole

Casserole recipes provide bountiful food with a minimum of kitchen fuss. And the food is served in the same dish it is cooked in.

Baked Corn and Dried Beef (Serves 6)

Three ounces dried beef, 1 teaspoon butter, 3 tablespoons butter, 3 tablespoons flour, $\frac{1}{2}$ teaspoon

pepper, 1 can condensed mushroom soup (10 $\frac{1}{2}$ ounces), 2 tablespoons chopped green pepper, 4 cups cooked or canned corn, 2 ounces grated cheese, 6 green pepper slices.

Cut dried beef into small pieces; brown in one teaspoon melted butter. Melt 3 tablespoons butter in saucepan. Blend in flour, pepper, 30 minutes.

mushroom soup and chopped green pepper. Mix in dried beef.

Drain corn and arrange in a well-greased heat-resistant glass square cake dish. Pour dried beef sauce over top. Sprinkle with grated cheese. Garnish top with green pepper slices. Bake in moderate oven (350 degrees F.) for

Fancy Icings

FLUFFY COCONUT FROSTING

Place 1 $\frac{1}{2}$ cups fine granulated sugar, 2 tbsps. white corn syrup and 1/3 cup water in a pan; stir over heat until sugar dissolves, bring to boil and cook, with occasional stirring, until a few drops of the mixture form a rather firm soft ball when tested in cold water. Have 2 egg whites beaten with a pinch of salt until stiff but not dry; gradually beat in hot syrup and continue beating until spreadable. Add vanilla. When spread on cake put $\frac{1}{4}$ cup coconut on top and on sides.

ORNAMENTAL ICING

Smooth white, hardens when set; much used because it is easy to pipe on as borders, etc. Four eggs, 2 $\frac{1}{2}$ lbs. sifted icing sugar, juice of 1 lemon, 2 tbsps. glycerine. Place egg whites in bowl and gradually beat in icing sugar, beating constantly while the sugar is being added. Gradually blend in the strained lemon juice, then the glycerine. Beat until so stiff that a knife drawn through the icing leaves a clean cleft. Spread on cakes.

CHOCOLATE FLUFF FROSTING

4 tbsps. butter
4 cup sifted icing sugar
1 tsp. vanilla
3 squares unsweetened chocolate melted
 $\frac{1}{4}$ tsp. salt
2 egg whites
 $\frac{1}{4}$ cup sifted icing sugar

Cream butter, add sugar and blend. Add vanilla, chocolate and salt and mix well. Beat egg whites until stiff but not dry. Add sugar 2 tbsps. at a time, beating after each addition until blended. Continue beating until mixture stands in peaks. Add to chocolate mixture folding only to blend.

BANANA BUTTER FROSTING

$\frac{1}{2}$ cup mashed ripe bananas
 $\frac{1}{2}$ tsp. lemon juice
 $\frac{1}{4}$ cup butter
3 $\frac{1}{2}$ sifted confectioner's sugar

Mix together banana and lemon juice, cream butter well. Add sugar and banana alternately, a small amount at a time, beating until frosting is light and fluffy. Makes about 2 $\frac{1}{2}$ cups frosting, enough to frost top and sides of 8-inch square cake or 18 med. cup cakes.

KING EDWARD SAUCE
12 large ripe tomatoes
6 peaches
6 pears
6 large onions
1 qt. cider vinegar
1 large spoon salt
1 sweet red pepper
1 hot pepper
1 green pepper
2 cups of white sugar
2 tbsps. mixed spices tied in bag
Boil for 3 hours.

CARAMEL SAUCE
6 tbsps. brown sugar
1 tbsp. butter
1 cup boiled water
1 tsp. flour, salt

Put in pan sugar and flour, butter and salt; brown well. Add boiling water and vanilla.

GLOSSY CHOCOLATE ICING

Mix together over hot water 1 $\frac{1}{2}$ tbsps. shortening, 1 $\frac{1}{2}$ squares (1 $\frac{1}{2}$ oz.) unsweetened chocolate. Pour 2 $\frac{1}{2}$ tbsps. scalding hot milk over



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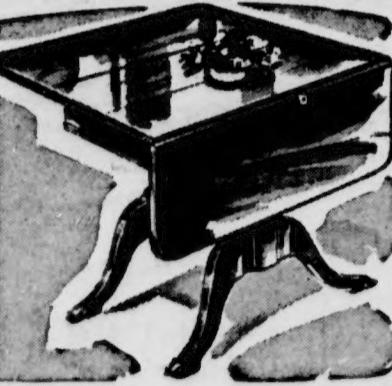
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ONE EGG CAKE

Put into sifter 2 cups flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ tbsps. baking powder, then mix in mixing bowl, one cup sugar, 8 tbsps. shortening, one egg, 1 tsp. vanilla, $\frac{1}{2}$ cup milk. Mix together until light and fluffy. Bake in oven 375 deg. F. for 45 minutes.

1 cup sifted confectioner's sugar, $\frac{1}{4}$ tsp. salt. Stir to dissolve completely. Add $\frac{1}{2}$ tsp. vanilla and the chocolate mixture. While hot, beat until thick enough to spread smooth and glossy. Stir in $\frac{1}{4}$ cup chopped nuts if desired.

CARAMEL ICING

1 cup brown sugar
1 cup white sugar
1 cup sweet cream
1 tsp. butter and 1 tsp. vanilla

Mix together and boil. Cook until thick.

"WEEP NO MORE MY LADY"

To chop onions without shedding tears, place onion on table and kneel or sit so that eyes are about level with onion, thus avoiding rising fumes, and chop to your heart's content.

NUT AND DATE BARS

3 tbsps. butter
1 cup granulated sugar
3 eggs
1 cup chopped walnuts
 $\frac{1}{2}$ tsp. vanilla
1 cup flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
1 lb. chopped dates

Cream butter and sugar, add egg yolks one at a time, beating between the addition of each yolk; add chopped walnuts and dates then the flour, salt and baking powder which has been sifted together once. Lastly fold in stiffly beaten whites of eggs and vanilla. Bake in a shallow pan. Cut in bars while hot and roll in powdered sugar.



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Cakes

SORGHUM CAKE

1 cup sorghum
2 tbsps. shortening
1 egg
½ cup warm water
2 cups flour, salt.
1 tsp. soda
1 tsp. baking powder

REAL YELLOW CAKE

Measure into mixing bowl 2 cups cake flour sifted before measuring, 1½ cups sugar, ½ cup shortening, 1 tsp. salt, 2/3 cup milk. Stir about 2 minutes, then add 4 tbsps. baking powder, 2 eggs unbeaten, 1/3 cup milk, 1 tsp. vanilla. Pour into 2 9-inch layer pans, 1½" deep lined with wax paper. Bake in moderate oven 375 deg. 20-25 minutes. All measurements level.

MOCK ANGEL CAKE

1 cup sugar
1½ cups sifted flour
3 tbsps. baking powder
1/3 tsp. salt
2/3 cup milk (scalded)
2 egg whites
1 tsp. vanilla

Method: Mix sugar, flour, baking powder, salt. Sift four to five times while milk is scalding, beat egg whites with rotary beater until stiff but not dry, add vanilla to egg whites while beating, add milk to dry ingredients, beat with a spoon until smooth, then fold in egg whites, spread carefully into a tube pan which has never been greased, put in wax paper in bottom to help remove it easy, bake at 350-375 deg. for 40 to 50 minutes. Cool well, remove and ice with this icing. Icing: 3 tbsps. butter, 1 egg yolk well beaten, 1½ cups icing sugar, a little vanilla. Beat well until of right consistency for spreading. Mock angel cake should be kept one day before serving.

PAGODA CAKE

1 lb. dates stoned
½ cup water
1 cup sugar

Cook until soft but not dry. Cool 1½ cups oatmeal, 1½ cups flour, 1 tsp. baking powder, 1½ cups brown sugar, 1 cup butter, ½ cup chopped walnuts. Cream butter and brown sugar. Add flour and baking powder sifted together. Add oatmeal. Pat the dough into very dry bits. Line bottom of pan with wafer thin patties, smoothing evenly. Spread a filling of dates over this. Repeat till all is used. Bake 300 deg. 40 minutes.

PINEAPPLE SPONGE CAKE

Beat 6 egg yolks in large bowl till thick lemon color. Add 5 tbsps. water and 1 tsp. lemon extract. Add gradually 1 cup granulated sugar. Beat well. Fold in 1½ cups cake flour and 1½ tbsps. baking powder, blending well. Whip 6 egg whites till thick, add ½ cup granulated sugar, beat stiff but not dry. Fold into yolk mixture carefully. Fill 3 paper lined tins and bake in oven 350 deg. for 30 minutes. Remove from oven. Peel off paper and cool.

HAVE YOU TRIED OUR RECIPES?

Considerable care has been taken in selecting recipes that are appealing and economical, as well as nutritious. These have been tested and tried by reliable cooks keeping in mind new ideas and hints that will prove helpful to the modern-day home maker.

Our Food Editor will appreciate a letter with your comments.

EDMONTON BULLETIN

PINEAPPLE FILLING

2 cups crushed pineapple,
pinch of salt
½ cup granulated sugar
3 tbsps. corn starch

Cook over low heat, stirring constantly till thick. Cool slightly. Spread between layers. Top with favorite boiled icing and decorate with pineapple wedges.

GRAHAM WAFER CAKE

1 box graham wafers
½ lb. dates cut fine

Cook in little water with 1 cup sugar. Season with 1 tsp. lemon or vanilla. Cook slowly until thick. Spread while hot between wafers until all wafers are used, then put a cold frosting, either white or chocolate while hot dates between wafers are pressed together tightly. When cool slice crosswise. A very classy, up-to-date cake.

GUMDROP CAKE

½ cup butter
1 cup sugar
2 eggs
1 cup sweet milk
1 cup flour
1 tsp. baking powder
½ tsp. salt
1 lb. gum drops (no black ones)
1 lb. seedless raisins
1 tsp. vanilla

Cream butter well, blend in sugar, beat in eggs. Add milk and flour alternately. Cut gumdrops in pieces, sift with flour and add last.

BOILED RAISIN CAKE

2 eggs
½ cup butter
1 cup brown sugar
1 tsp. cinnamon
½ tsp. cloves
½ cup sour cream
¼ tsp. soda
1 cup seeded muscat raisins boiled with 2 cups water, 20 minutes
2 cups flour
2 tbsps. brown sugar

Put raisins and water in the cake and add a few walnuts. This cake is nice iced with a caramel icing.



PEANUT BUTTER CAKE

1/3 cup peanut butter
1 cup sugar
2 eggs
1 cup milk
1 tsp. vanilla
2 cup cake or pastry flour
4 tsp. baking powder
½ tsp. salt

Cream peanut butter and sugar together. Add well beaten eggs, milk, vanilla and flour, baking powder and salt sifted together. Bake in a loaf in moderate oven. Ice with peanut butter mocha icing.

Peanut Mocha Icing

Three tbsps. hot strong coffee, 1 tbsp. peanut butter, ½ tsp. vanilla, 2 cups confectioner's sugar. Pour coffee over peanut butter, add vanilla and sugar and beat creamy enough for one cake.

ROLL JELLY CAKE

(Hot Oven)

2 eggs, well beaten
1 cup granulated sugar
1 cup flour
2 tbsps. baking powder
½ cup scalded milk with 1 tbsp. butter

Bake 20 minutes, turn out on a wet towel and roll when cooled a bit. Unroll and spread jelly on and roll again.

SPICE CAKE

2 eggs
1½ cups white sugar
3 tbsps. butter
1 tsp. cinnamon
½ tsp. cloves
2 cups milk
4 cups flour
4 tbsps. baking powder

Mix eggs, sugar, butter, cinnamon and cloves. Add milk and mix thoroughly. Add flour and baking powder and little pinch of salt.

FEATHER SPONGE CAKE

7 oz. self-raising flour
½ tsp. soda
2 tbsps. syrup
2 ozs. sugar
2 ozs. butter
1 egg
2 tbsps. boiling water to melt soda and 1 tsp. flavoring

Bake in moderate oven.

EDMONTON BULLETIN, Saturday, March 13, 1948

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Candy

PUFFED WHEAT CAKE

½ cup butter
½ cup syrup
½ cup brown sugar
3 tbsps. cocoa, melt this and then add 8 cups puffed wheat and 2 tbsps. vanilla
Mix well and press into greased pan and cool. (Do not cook in oven.)

WHITE CAKE

Put into a mixing bowl 1 cup granulated sugar, 1 cups sifted flour, 1 rounded tsp. baking powder, pinch salt. Into a cup put whites of 2 eggs. Fill cup half full of soft butter than fill full of sweet milk, the three making the cup full. Add this to the flour and sugar. Flavor to taste. Beat for 5 minutes. Bake in layers.

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APPLE SAUCE CAKE

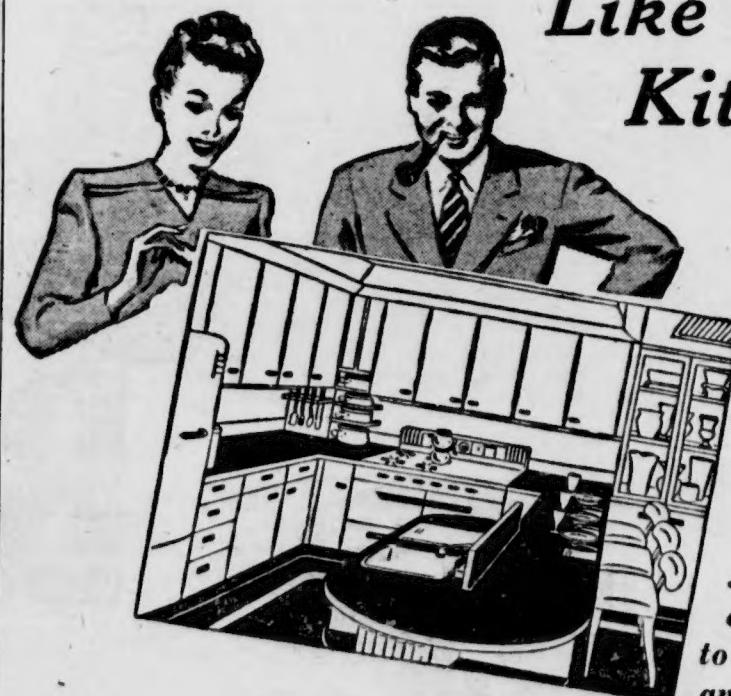
1½ cups apple sauce
2 level tbsps. soda dissolved in hot water
1½ cups sugar
1 cup raisins
½ cup shortening
2½ cup flour
½ tsp. salt
2 level tbsps. cloves
Bake in slow oven.

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